



CALVERT'S EVENT KITCHENS

PRIVATE DINING MENU 2021 - 2022

PRIVATE DINING

MENU 1 - £45 PER PERSON

Please select one dish from each course for the entire party.

STARTER

- Roasted tomato and pesto soup with artisan bread.
- Creamy mushroom and Stilton with garlic croûtes.
- Pressed ham hock with piccalilli and artisan bread.

MAIN COURSE

- Panchetta wrapped chicken, potato fondant and seasonable vegetables served with a light velouté sauce.
- Battered fish and triple cooked chips served with a minted pea puree and tartar sauce.
- Steak and ale pie served with creamy mash, seasonal vegetables and a rich meat gravy.

DESSERT

- Warm chocolate brownie, chocolate sauce and vanilla ice cream.
- Strawberry cheesecake, summer berries and ice cream.
- Apple and blackberry crumble with Crème Anglaise.

DIETARY REQUIREMENTS

Vegan, Vegetarian and other specific dietary requirements will be accommodated for. When a menu has been chosen an adaptation of these meals will be tailored to fit the needs required, ensuring all guests can enjoy their meals together.

All prices are inclusive of VAT and are priced per person/dish.

PRIVATE DINING

MENU 2 - £55 PER PERSON

Please select one dish from each course for the entire party.

STARTER

- Prawn and crayfish cocktail with zesty Marie Rose sauce
- Duck egg scotch eggs with mustard mayo and peppery salad.
- Charred asparagus with a spicy romesco sauce served with toasted sourdough.

MAIN COURSE

- Sirloin steak, triple cooked chips, onion rings, air dried tomato and roasted mushroom.
- Roasted belly pork, pomme puree, apple sauce and sprouting broccoli with a red wine and thyme sauce.
- Pan fried salmon, crushed new potatoes, samphire and white wine velouté sauce.

DESSERT

- Sticky toffee pudding with vanilla ice cream.
- Chocolate and orange brioche bread and butter pudding
- Raspberry crème brulée with traditional shortbread.

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