



EVENTS

MENU

SHARING COURSES

A really social, fun and interactive way to cater for your guests, sharing courses can be served at any stage of your meal. You could even present your guests with chef hats and aprons to carve their own main course! You can choose more than one starter platter or main meat to be served together.

STARTERS

Parma Ham, Chorizo, Salami, Pastrami, Remoulade, Chargrilled Courgettes, Roasted Peppers, Mozzarella, Hummus, Olives, Pickles & Focaccia

Poached Salmon, Smoked Salmon, Crevettes, Smoked Trout, Tartare Sauce, Taramasalata, Chargrilled Courgettes, Roasted Peppers, Pickles & Focaccia

Mozzarella, Smoked Cheddar, Brie, Goat's Cheese, Gorgonzola, Red Onion Chutney, Chargrilled Courgettes, Roasted Peppers, Olives, Pickles & Focaccia

MAINS

Slow Braised Shoulder of Suffolk Lamb with Fresh Mint Sauce

Roast Leg of Suffolk Lamb with Fresh Mint Sauce

Roast Shoulder of Pork with Crackling & Apple Sauce

Roast Sirloin with Yorkshire Pudding & Horseradish Supplement £2.50+VAT (£3.00)

Served with a choice of sides, vegetables and salads, such as:

Roasted New Potatoes, Garlic & Rosemary, Honey Roast Carrots, Parsnip, Celeriac & Squash and Roasted Squash, Courgette, Cranberries & Sage Crisps

DESSERTS

Sharing Eton Mess, Seasonal Berries, Meringue, Chantilly Cream & Fruit Coulis

Sharing Trio of Chocolate Brownies, Macarons & Glazed Lemon Tarts

Sharing Trio of Vanilla Crème Brûlées, Eton Mess & Cheesecakes

Whole Glazed Lemon Tart, Raspberries & Lemon Curd Supp. £2.50+VAT (£3.00) per person

Whole White Chocolate Cheese Cake, White Chocolate Crumb, Orange Gel
Supp. £2.50+VAT (£3.00) per person