



Party menu options

Choose one option from each plus Vegetarian/Vegan

To start

Smoked salmon & king prawn salad
Thai sweet potato & coconut soup
Crispy duck salad with passion soy
Garlic buttered asparagus & Parma ham
Roasted baby beetroot & goats cheese tart

Main

Confit duck with plum & chorizo glaze
Chorizo stuffed chicken wrapped in Parma ham
Slow roasted lamb with a port & redcurrant jus
Pumpkin & mustard curry pot with coconut salad (Vegan)
Med veg & goats cheese stuffed pepper (Vegetarian)
Crispy belly pork with an apple & calvados jus
Steak with pepper sauce

Dessert

Jersey black butter brûlée
Eton mess
Dark chocolate tart
White chocolate & passion fruit cheese cake
Glazed lemon tart

From £30 per person