

Homestyle Sharing Menu 2021

Starter: Choose 1 for the whole table to share from:

Charcuterie: Laden with cured meats (Chorizo, Prosciutto and Pastrami), cheeses (Gruyere, Brie and Stilton), fruits (Raspberries, Blackberries and grapes), dill pickles, caramelised red onion chutney

Veggie Antipasti: Garlicky cannellini bean dip, smashed pea and mint crostini, basil marinated mozzarella ball, sunblushed tomatoes, marinated roasted Mediterranean vegetables, marinated olives

Mediterranean: Roasted garlic and basil hummus; creamy chestnut mushroom pate house marinated olives; sunblushed tomatoes; sweet potato and kidney bean sausage roll; tomato and basil bruschetta, Marinated roasted Mediterranean vegetables

Served with homemade bread, butter, and oils

Main course: Pick EITHER roast option OR option 2 PLUS up to 3 sides

Roast option – sliced and served on platters with jugs of gravy, or whole on boards to carve at the table

Choose 1 from:

- Butter and herb basted roast turkey breast (GF)
- Rosemary and thyme roast beef, served medium (or rare / well done if required) (GF, DF)
- Garlic and rosemary studded slow cooked shoulder of lamb (GF, DF)
- Roast shoulder of Puddledub pork with crackling and apple and pink peppercorn sauce (GF, DF)

OR Choose 2 from

- Pulled pork lasagne
- Roasted beetroot and butternut squash wellington with kale pesto (V, Veg, DF)
- Classic Ratatouille (V, Veg, GF, DF, nut free)
- Venison shepherds pie (DF, GF)
- Haggis, neeps and tatties pie (GF/DF, can be Vegan)
- Spanish roast chicken, chorizo, olive, vine tomato and new potato traybake (GF, DF)
- Sticky soy, honey and sesame chicken (GF/DF)
- Creamy sweet potato, pesto, tomato and potato gratin (GF, veg)
- Pumpkin, chickpea and coconut curry (veg, vegan, GF, DF)
- Roast vegetable lasagne (veg)
- Dukkah roast aubergine with tahini yoghurt, toasted flaked almonds and pomegranate (veg, GF Can be Vegan, DF/ nut free – please ask)
- Spiced roast butternut with kale pesto, crumbled feta, toasted pumpkin seeds and mint (veg, GF, can be DF/vegan/nut free – please ask)

SIDES – choose 3

- Maple roast parsnips and carrots (V, VEG, GF)
- Cajun spiced sweet potato fries (V, VEG, GF)
- Garlic and rosemary roast new potatoes (V, VEG, GF)
- Basmati rice and herb pilaf (V, VEG, GF)
- Braised red cabbage (V, VEG, GF)
- Roast Mediterranean vegetables (V, VEG)
- Cauliflower cheese gratin
- Lemon, chilli and cherry tomato green beans (V, Can be VEG on request)
- Peas mangetout and fine beans with lemon butter (V, Can be VEG on request)
- Cranberry and coriander quinoa (V, VEG, Gf, DF, Nut free)
- Spring onion, bay and balsamic roast cherry vine tomatoes (V, GF, VEG)
- Tandoori roast cauliflower (V, GF, VEG)
- Dauphinoise Potatoes (V, Gf and nut free)

DESSERT – choose 1 for the whole table

- Seasonal fruit crumble with creme anglaise (V, Veg)
- Creamy lemon and lime posset with shortbread (GF without shortbread)
- White chocolate and raspberry pots with shortbread (GF without shortbread)
- Chocolate, Cherry and almond brownie (VEG, DF, GF)
- Pavlova with Chantilly cream and seasonal fruits – on a large cake stand to serve at the table (GF)

Cost - £30.00 per person (including corkage)

Includes private venue hire of our restaurant and courtyard from 6:00pm until 9.30pm.

Minimum 18 guests, Maximum 28 guests.

Final numbers and menu choices, including special dietary requirements to be submitted 2 weeks before event date.

The organiser has access from 5:30pm to decorate tables, no confetti please. Suggested timings are 6pm arrival, with food service beginning at 6:30pm.

The organiser is permitted to bring speakers to play music during the evening but noise levels must be respectful of neighbours.

We get booked up very quickly, so please email enquiries@cottkitch.co.uk as early as possible to secure your chosen date. £50 deposit is required to confirm date.