

Homestyle Sharing Menu 2022

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 - £35.00 per person (including corkage) + 10% staff gratuity

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 but we can be flexible with these timings.

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