

Main Courses

Classic Chicken Chasseur

Whole breast of chicken cooked in a white wine, tomato and tarragon sauce

Lamb Korma

Tender cubes of Welsh lamb cooked in a traditional korma sauce

Beef Bourguignon

Tender pieces of diced beef slowly cooked in a red wine sauce with lardons of bacon, button onions and button mushrooms

Braised Pork and Leek Sausages

Three pork and leek sausages braised in a rich onion gravy

Poached Cod Mornay

Fillet of poached cod served in a classic mornay sauce

Roasted Vegetable Tagine (V) (Ve)

A mix of oven-roasted aubergine, onions, sweet peppers and garlic mixed with chick peas in a spicy tomato sauce

Butternut Squash and Pineapple Curry (V) (Ve)

Diced butternut squash and fresh pineapple cooked in a sauce of blended spices and coconut milk

Ratatouille (V) (Ve)

Diced aubergine, courgette, onion, tomato and peppers served with freshly grated parmesan

Choose up to three main course dishes from the selection above.

Sides

Crushed new potatoes

Steamed seasonal vegetables

Mixed salad

Boiled or pilau rice

Couscous

Buttered penne pasta

Choose up to three side dishes from the selection above

£20.95 per person

Additional Options

Naan bread	£1.50 per person
Poppadum	£1.50 per person
Garlic bread	£1.50 per person
Rustic bread	£1.50 per person

Our chef can prepare each dish for a minimum of 20 people.
Unless otherwise requested, your selection is split equally between your guests.

Vegetarian (V)
Vegan (Ve)

Our chefs are happy to discuss alternative dishes to suit your individual needs, specific dietary requirements and any allergies. All prices include VAT and apply to events held in 2019.
For events in 2020 or beyond, please allow for an increase in price.
On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar items without prior notice. All food should be consumed within two hours of service.