

# Our food your event...

## Working Lunch Menu

Selection of filled rolls  
 Tomato tarts with tapenade  
 Chicken tikka skewers with mango chutney  
 Smoked salmon roulades  
 Pigs in blankets with honey glaze  
 Vegetable spring rolls with sweet chilli sauce

OR

## Working Lunch Upgraded

Selection of filled rolls  
 Red onion and goats cheese tarts  
 Chicken and chorizo kebabs  
 Mini smoked salmon blinis  
 Broccoli, spinach and stilton mini quiche  
 Vegetable samosas  
 Salmon and monkfish skewers

## Sandwich Lunch Menu

A selection of handmade sandwiches on a variety of bread with crisps & dips

## Ploughman's Lunch

Served plated stilton, cheddar, coleslaw, pickles, boiled egg, piccalilli, bread roll and butter

## Huntsman's Lunch

Served plated ham, beef, cheddar, pickles, piccalilli, salad leaves, bread roll and butter

## Classic Menu

We also offer 3 course sit down menus, a small sample of our Classic Menu is below

### Starters

Smoked trout mousse with a potato and watercress salad  
 Char grilled asparagus with prosciutto and red pepper dressing  
 Smoked chicken ceaser salad with garlic croutons  
 Marinated vegetable Carpaccio with a white balsamic reduction and basil oil (v)

### Hot Mains

Chicken salteboca with ecrese potatoes and tomato buerre blanc  
 Halibut roasted with thyme on a roasted pepper and basil risotto  
 Braised lamb shank in a red wine, garlic and rosemary sauce  
 Loin of beef with confit shallots and dauphnoise with a port wine jus  
 Roasted Mediterranean vegetable galette (v)

### Desserts

Summer pudding with Cornish clotted cream  
 Passion fruit Eton mess  
 Lemon & lime panacotta with raspberry coulis  
 Chocolate tart with raspberry coulis