

## Sharing Menu

A fun way of serving traditional food with guest involvement. Please have a chat with us to get more information.

### Sharing Platters - Starters

**Fish** ..... Please ask

- Crab arancini, butterfly prawns, smoked salmon and cream cheese roulade

**Vegetarian** .....

- Mozzarella and tomato arancini, garlic flat mushrooms and avocado and baby plum tomatoes

**Antipasti** .....

- A selection of continental meats, mozzarella, marinated artichokes. Olives and sun blush tomatoes with breads and oils

**Mezzo Platter** .....

- Marinated lamb skewers, hummus, flatbreads baba ghanoush, and marinated chicken

### Sharing Boards - Main Course

**Roast Chicken** ..... Please ask

- Whole roast chicken and supremes with homemade pork and sage stuffing, chipolata and bacon, rich roast gravy, and a tower of Yorkshire puddings

**Roast Loin of Pork** .....

- Locally sourced Loin of Pork with homemade pork and sage stuffing, chipolata and bacon, crackling sticks, rich roast gravy, and Yorkshire pudding tower

**Roast Sirloin of Beef** .....

- A lean joint of beef with a tower of Yorkshire puddings, horseradish sauce and a rich roast gravy

**Roast Lamb** .....

- Bone and rolled leg of lamb studded with rosemary and garlic, mint sauce, tower of Yorkshire puddings and a rich roast gravy

\*All served with cauliflower cheese, seasoned vegetables and goose fat roast potatoes

### Sharing Platters - Desserts

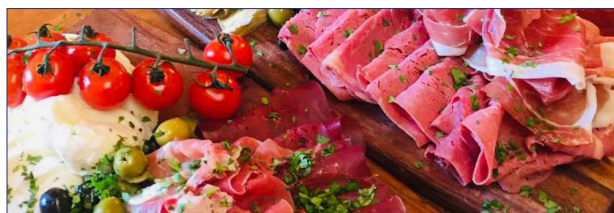
**Sharing Platter Desserts** .....

- Mini chocolate tarts
- Mini choice buns
- Cheesecakes in shot glasses
- Mini Malteser chocolate brownies
- Mini lemon posset
- Mini meringue with fruit
- Shot glass of Pimm's jelly

\*Choose 2 options to be served on a board to share

Numbers under 60 may incur a service charge according to the numbers. All prices plus VAT. From food tasting to cutting the cake, we offer a Front of House experience for one £500. This includes:

- Consultation meetings
- Wedding food tasting
- Master of Ceremony for cake cutting
- Collection of event items/pickup



### Allergen Disclaimer

Our menu may contain some or all of the following ingredients:

Cereals, Wheat Flour (containing gluten) Egg Fish (fish sauce) Soybeans Peanut Milk Nut (almonds, hazelnuts, cashew, seeds, etc) Celery Mustard Sulphur dioxide (preservative vegetable, dried fruit) Sesame Lupin Crustaceans (prawns, crabs, lobster, & crayfish) Mollusc (clams, mussels, oyster, squid, octopus) Oil (peanut oil, sunflower oil, sesame oil).

Allergic to food not on the list:

If you are allergic to a food that is not on the regulatory list shown above, it may not be included on the allergen information provided. If in doubt, speak to a member of staff. Please kindly inform us of any food allergies prior to ordering your food. To the best of our knowledge, our suppliers do not use GM foods.