



## **The In Sync 'Create your Own' Party Menu - £28 per person**

Select up to 3 dishes from each course for your party!

### **Starters**

Soup of the season (v)

Artisan bread, olives & sunblush tomato (v)

Creamy garlic mushrooms & spinach with a parmesan &  
herb crust topping (v)

Grilled avocado topped with a spinach &  
sunblush tomato risotto (v)

Crispy chorizo, sunblush tomatoes &  
rocket salad

King prawns cooked in a lime, chilli & coriander  
butter

Asparagus & mozzarella wrapped  
in prosciutto



## **Mains**

Homemade pie of the season served with  
creamy mash and seasonal veg

Classic beef bourguignon with creamy mash & seasonal veg

Lamb tagine or vegetable tagine (v) served with a medley roast  
vegetable couscous, flat bread and falafel

Pan seared cod loin served on a creamy white wine &  
sunblush tomato risotto

Thai green vegetable (v) or chicken curry with a zesty  
coriander & coconut rice

Salmon & cod fishcakes served with a tomato &  
roast red pepper sauce and beetroot  
and spring onion salad



## **Desserts**

Classic creme brûlée

Very berry panna cotta

Jam roly-poly  
served with custard

Upside down caramel & apple tart served with  
vanilla pod ice cream

Silky milky chocolate pot

Profiteroles topped with chocolate sauce

Chef's monthly special