



CASUAL DINING EXPERIENCE - £35PP.

Example menu – exact options are seasonal, but here is an example of what you can expect.

Choose from a BBQ or sharing bowl as the main course, and pick 2 desserts from the list.

Starter

Sharing antipasti board with continental cured meats and cheeses

Warm flat breads served with hummus and a spiced tomato relish

Main Course

Big pan paella - Chicken and chorizo, vegan or seafood, served with fresh breads, green salad and lemon wedges

Big chilli bowl - Beef or vegetarian chilli served with fluffy rice, garlic bread, and topped with grated cheese & creme fraiche

BBQ (April-October) –

4oz 100% steak burger

Butterflied chicken breast in a cajun spiced marinade

Large pork sausage with caramelised red onions

Beef minute steak with soy sauce marinade

Half jacket potato loaded with cheese & chives

Mixed salad and homemade coleslaw

Bread rolls, relishes, onions and cheese slices

Dessert

Bowl of Eton Mess served with crisp brandy snap scoops

Home-made chocolate torte served with a summer berry compote

Sticky toffee pudding with toffee sauce

Seasonal fruit cheesecake

Tangy lemon Bakewell tart – a twist on the classic cherry Bakewell

Black Forest Gateau served with pouring cream