

Event Food Menu

Canapé Option **COLD** Smoked Salmon and Dill Cream Cheese

on Pumpernickel Carpaccio of Beef Horseradish on Toast Brie and Onion Jam on Herb Focaccia Basil, Mozzarella and Cherry Tomato Brochettes

HOT

Chicken and Chorizo Brochettes Vegetable Spring Rolls

£16 for 6 bites per person Glass of prosecco on arrival - add £8.5

Barbeque Buffet

Tandoori BBQ Chicken with Cucumber and Toasted Cumin Yogurt Raita

Beef, Red Onion and Mushroom Skewers with Sticky BBQ Glaze

Grilled Halloumi and Red Pepper Skewers with Moroccan Olives

Baby Potato Salad with Italian Parsley and Roasted Lemon

House Coleslaw

Freshly Baked Tuscan Rolls 70% Dark Chocolate Parfait

£29.50 per person

Glass of prosecco on arrival - add £8.5

*We are always looking to improve our offering. Please do let us know if you require a bespoke experience.

STEAK AND WINE MASTERCLASS

Please see our website for available dates

Fork Buffet

Please select one option from the Meat, Fish, Vegetarian and Puddings sections below.

MEAT

Sauté Chicken. Button Mushrooms and Tarragon Sauce Lahore Chicken Curry, Cumin Rice and Flat Breads Veal Escalopes with Wild Mushrooms Beef Goulash with Smoked Paprika and Soured Cream Pork and Somerset Cider Casserole

FISH

Roast Salmon Steaks with Capers and Lemon Butter Seared Swordfish with Leeks and Chorizo Chargrilled Tuna with Hazelnuts

VEGETARIAN

Roasted Pepper and Aubergine Chilli with Preserved Lemons Buttered Cauliflower and Lentil Curry

All served with hot buttered potatoes, Steamed green panache of vegetables Rice and green salad, selection of breads

Pudding table

70% Dark Chocolate Parfait Raspberry Cheesecakes Crème Brulee Tiramisu

£44 per person

Glass of prosecco on arrival - add £8.5

Sparkling Sweet Indulgence

Rose & Milk Chocolate Macaroons Lemon Meringue Pies Fruit Tartlets Opera Shots Belgian Chocolate and Hazelnut Tea Cake Mini Scones, Jam and Clotted Cream

£25 per person

Glass of prosecco on arrival - add £8.5



2 Courses - £34.50 3 Courses - £42.50

Glass of Prosecco on arrival £8.50

Set Menu

Starters

Torn Mozzarella Salad v slow baked tomatoes, rocket, basil vinaigrette

> Chicken Liver & Port Pâté with apple chutney & toast

Large Traditional Lamb Samosa with tomato salsa

River Farm Smoked Salmon with cracked black pepper, lemon, horseradish

Classic River Bar Prawn Cocktail in a Bloody Mary vodka sauce

Mains

10oz Rib Eve Steak

28 day aged, served with watercress, twice cooked chips & béarnaise

10oz Sirloin Steak

28 day aged, served with watercress, twice cooked chips & béarnaise All steaks cooked to medium

Pork Belly

slow roasted overnight, chorizo & bean cassoulet, Yorkshire pudding

Blackened Salmon

marinated in molasses & spices then sautéed with soy & ginger greens

Roasted Chicken

basted in red rib sauce served with watercress, twice cooked chips & béarnaise

Baked Macaroni v

with roasted porcini & spinach



Crème Brûlée with fruit & nut biscotti

70% Dark Chocolate Mousse

Vanilla Cheesecake with berry compote

Tiramisu

Italian for 'pick me up' made using our classic recipe

As our food is freshly prepared: For parties under 40 individuals please select 3 items from each section for your starters, mains and desserts for your guests to choose from

Parties over 40 individuals please select 2 items from each section for your starters, mains and desserts for your guests to choose from. Vegetarian and other dietry requirements catered for in addition

For parties of 8 or more a service charge of 10% will be added to the final bill