

## EventFood Menu

## 2 Courses - $£ 34.50$ <br> 3 Courses - $£ 42.50$

## Set Menu

## Glass of Prosecco on arrival $£ 8.50$

## 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 greenn panache ofvegetabs

## 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

## Opera Shots

Belgian Chocolate and Hazelnut Tea Cake Mini Scones, Jam and Clotted Cream

## £25 per person

## Starters

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

## Chicken Liver \& Port Pate

with apple chutney \& toast

## Large Traditional Lamb Samosa

 with tomato salsaRiver Farm Smoked Salmon with cracked black pepper, lemon, horseradish

Classic River Bar Prawn Cocktail in a Bloody Mary vodka sauce

## Mains

10oz Rib Eye 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

## Puddings

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 recipeAs 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

