

## **Event Food Menu**

## Canapé Option

#### COLD

Smoked Salmon and Dill Cream Cheese on Sourdough

Napoli Salami & Horseradishon Toast Brie & Onion Jam on Herb Focaccia

#### HOT

Mini Onion Bhajis (VG)

Mint Sauce

Chicken & Chorizo Brochettes (GF) Vegetable Spring Rolls (VG)

Six bites per person - 18 Glass of Prosecco on arrival 9.5

### **Barbeque Menu**

6oz Beefburger Homemade Relish, Tomato, Lettuce or

Vegetarian Moving Mountain Burger (VG) Homemade Relish, Tomato, Lettuce

Cajun Spiced Chicken Breast (GF)

Baby Potato Salad (GF) Italian Parsley, Roasted lemon

House Coleslaw (GF)

Freshly Baked Rolls

70% Dark Chocolate Parfait (GF)

44.5 per person

Glass of Prosecco on arrival 9.5

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

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free Optional 12.5% Service Charge at your discretion will be added to your final bill

#### **FORK BUFFET**

Meat & Fish- Select one | Vegetarian - Select one Pudding Table - Select one

#### **MEAT & FISH**

Saute Chicken (GF) Button Mushrooms, Tarragon Sauce

> Lahore Chicken Curry Cumin Rice, Flatbreads

Veal Escalopes (GF) Wild Mushrooms

Slow Roasted Pork Belly (GF) Pan fried Chorizo

Roasted Salmon Steaks (GF) Capers, Lemon Butter

#### **VEGETARIAN**

Chick Peas, Sweet Potato & Spinach Dhal (VG)

Ricotta Cheese & Spinach Cannelloni (V)

All served with hot buttered potatoes, steamed green panache of vegetables, and a selection of breads

#### PUDDING TABLE

70% Dark Chocolate Parfait (GF) Vanilla Cheesecake Lemon Sorbet (VG,GF) | Crème Brûlée (GF)

54.5 per person

Glass of Prosecco on arrival 9.5

## **Sweet Indulgence**

Milk Chocolate Macaroons Lemon Meringue Pies

**Fruit Tartlets** 

**Opera Shots** 

Mini Scones
Jam, Clotted Cream

25 per person

Glass of prosecco on arrival – add £9.5



2 Courses - £46.5 3 Courses - £59.5

## Set Menu

Glass of Prosecco on arrival £9.50

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## Starters

Slow Roasted Tomato & Basil Soup (VG, GF Option)

Burrata (V, GF)

Cherry tomatoes, rocket, house dressing

Large Traditional Lamb Samosa
Tomato salsa

Ham Hock Terrine
Traditional Piccalilli Toast

River Farm Smoked Salmon

Cracked black pepper, lemon, horseradish

Classic River Bar Prawn Cocktail (GF)

Bloody Mary vodka sauce

## Mains

Please choose four items from this section

10oz Rib Eye Steak (GF) | 12oz Sirloin Steak (GF) | 8oz Fillet Steak (GF)

Prime aged beef served with roasted tomato, twice cooked chips & béarnaise

All steaks cooked to medium

£7.5 supplement on all steaks

Pork Belly (GF)

Slow roasted overnight, creamed spinach, mashed potato

**Roasted Salmon** 

Fire roasted peppers & giant cous cous

Roasted Chicken (GF)

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

Wild Mushroom Risotto (VG Option, GF)

With or without parmesan

# Luddings

70% Dark Chocolate Mousse (GF)

Vanilla Cheesecake Berry compote

Crème Brûlée (GF)

Coconut & Chocolate Tart (VG,GF)

Coulis

(contains mixed nuts)

Mature Cheddar and Blue Cheese Plate

Chutney & crackers

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

Vegetarian and other dietry requirements catered for in addition. Optional 12.5% service charge at your discretion will be added to the final bill