

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 - 22 Glass of Prosecco on arrival 9.5

Sweet Canapé

Per person - 4.5 Almond Macaron Lemon Drizzle Bite

Barbeque Menu

60z 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)

46.5 per person Glass of Prosecco on arrival 9.5

(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)

> **58.5 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. 2 Courses - £49.5 3 Courses - £62.5



Glass of Prosecco on arrival £9.50

~~~~~~

## **Starters**

Set Menu

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) | **8oz Fillet Steak** (GF) Prime aged beef served with roasted tomato, twice cooked chips & béarnaise

All steaks cooked to medium **£8.5 supplement on all steaks** 

**Pork Belly** (GF) Slow roasted overnight, creamed spinach, mashed potato

> Roasted Salmon Fire roasted peppers & giant cous cous

Roasted Half Chicken (GF) Served with rocket, twice cooked chips & béarnaise

Wild Mushroom Risotto (VG Option, GF) With or without parmesan

Puddings

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