

# SAMPLE SET MENU

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2 courses £22.5 / 3 courses £27.5

Crispy salt and pepper squid served with chilli mayonnaise (gif)

Chicken satay with Indonesian slaw and toasted peanuts (gif)

Ox cheek croquettes with sriracha mayonnaise (gif)

Crunchy jackfruit wings with aioli and 'bacun jam' (pb)

Pan fried chicken supreme, with roasted Mediterranean vegetables and black olives (gif)

Creamy fish pie, with haddock, salmon and prawns, topped with mash and served with buttered veg

Salt-baked celeriac katsu curry, with edamame salad and steamed rice (pb) (gif)

8oz bavette steak with garlic and herb butter and chips (gif)

Classic Caesar salad topped with a soft boiled egg

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)

Baked New York style cheesecake with mango sorbet (pb) (gif)

Traditional treacle tart served with your choice of vanilla ice cream or custard (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free

# BBQ MENU

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£25 per head (minimum of 20 persons)

Select three options for the whole party from 'On The Grill' and two accompanying sides. Extra items can be added £6 p/p per items.

## ON THE GRILL

### FROM THE LAND

Cajun spiced chicken thighs with mango & coriander salsa (gif)  
Cumberland sausage ring & wholegrain mustard  
BBQ ribs with stout, balsamic & rosemary glaze  
Beef burger & Cheddar cheese

### FROM THE SEA

King prawn, tomato & pepper skewers marinated with lemon & ginger (gif)  
Charred mackerel & tomato salsa (gif)  
Salmon & pepper skewers with teriyaki glaze

### FROM THE FIELD

Mediterranean vegetable skewers with halloumi (v) (gif)  
Roast squash wedges, toasted hazelnuts, pomegranate molasses  
& crushed poppadom (pb) (gif)  
Moving Mountain burger with Plant Based burger sauce (pb)  
Tamarind, teriyaki & chilli oil barbecued aubergine with coriander  
& turmeric yoghurt (pb)

## ON THE SIDE

Feta, avocado, pomegranate, summer herb, pine nut & quinoa salad (v) (gif)  
Heritage tomato, Kalamata olives, red onions, capers, basil & olive oil (pb) (gif)  
Fennel, orange, carrot & toasted seed slaw, sherry vinegar dressing (pb) (gif)  
New potatoes, peppers, spring onions & lemon mayonnaise (pb) (gif)  
Roasted Mediterranean vegetables, penne pasta & pesto salad (pb)  
Mixed leaves, rocket & fresh herb salad (pb) (gif)  
Skin on chips (pb) (gif)

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# CANAPES MENU

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3 for £10pp | 5 for £15pp

## COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)  
Local crab with curried mayonnaise, baby gem, apple & dill (gif)  
Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast  
Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)  
Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

## HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress  
Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)  
Crispy filo prawn & sweet chilli sauce  
Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)  
Crispy cauliflower skewer with a Thai dressing (pb) (gif)  
Norfolk dapple / Cheddar croquette with salsa verde (v)

## SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)  
Billionaire brownie bites, triple chocolate brownie topped with salted  
caramel & white chocolate (v) (gif)  
Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free