

## MISSISSIPPI BOAT 3-COURSE MENU

### STARTER

#### SMOKY SALMOREJO SOUP VG (GF AVAILABLE)

A chilled summer delight of smoked heritage tomatoes, grapes and roasted almonds, with a coriander and chilli pesto, accompanied by sourdough bread

#### SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO POT

Scallions and chillies, soured cream, Southern Dirty rice, homemade cornbread

#### BARBECUED BRISKET BURNT ENDS

Crispy beef brisket, glazed in our own smoked barbecue sauce, served with red and white slaw, thick and creamy soured cream

#### CHARRED ARTICHOKE & SPINACH FONDUE (V)

Bubbly and golden brown dip, garlic and rock salt sourdough bread

### £45 PER PERSON

Price includes VAT,  
15% discretionary service charge  
will be added to the final bill

### MAIN COURSE

#### NEW ORLEANS FLAMED SALMON FILLET († GF)

Juicy salmon fillet coated in our unique blend of blackened spices and herbs, tender stem broccoli, rich cream cheese and Cajun spiced velouté

#### 30-DAY AGED PRIME SIRLOIN 9oz (255g)

Green peppercorn sauce, lemon dressed watercress, accompanied by skin-on fries

#### WOT, NO MEAT?!? (VG)

Flamed plant-based burger served in a brioche bun, topped with applewood smoked vegan cheese, finished with beetroot slaw, crispy gem and tomato accompanied by skin-on fries

#### THE SURFING PIG & ROOSTER (GF)

Mesquite black Gascony ribs, Bootlegger's moonshine chicken and two giant shell-on tiger prawns accompanied by skin-on fries

### DESSERT

#### VANILLA & BISCOFF CHEESECAKE

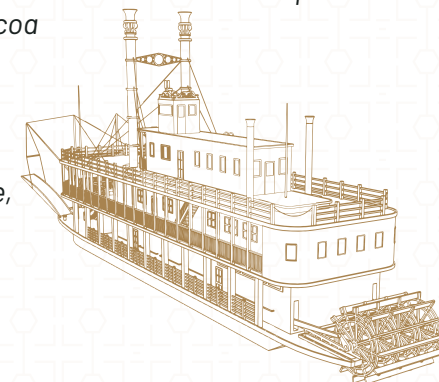
Deep filled vanilla cheesecake finished with Biscoff crumb and fudge sauce, served with a sweet mixed berry compote and cocoa

#### PECAN PIE (V)

Chantilly, cherry gel, toasted pecan

#### AMERICANA'S CHOCOLATE SIN (V) (GF)

Double chocolate cake served warm with lashings of chocolate fudge sauce, topped with Jude's chocolate chip ice cream and finished with milk chocolate buttons.  
Ridiculous, we know!!



# SOCIAL DINING MENU

## 3-COURSE MENU

### STARTER

(boards to share)

#### BAMBOOZLED PORK BELLY (GF)

Flame grilled pork belly glazed with a sweet apple  
and chilli marmalade

#### BUFFALO CAULIFLOWER WINGS (V)

Juicy cauliflower florets in a crispy smoked batter  
and accompanied by a creamy blue cheese sauce

#### CHIPOTLE BLACKENED CHICKEN (GF)

Tender flame grilled chicken glazed with a sweet and  
spicy chipotle, pineapple jam and creamed avocado

### MAIN COURSE

(please choose one)

#### BOOTLEGGER'S MOONSHINE CHICKEN (GF)

Flamed in a unique blend of herbs and Southern  
spices, finished with a Tennessee Whisky cream,  
salsa bandera, skin-on fries

#### NEW ORLEANS FLAMED SALMON FILLET († GF)

N'Awlins cream sauce, seasoned greens

#### VEGAN AMERICANA CHILLI (VG)

Seasoned rice, tortilla chips, beans, avocado,  
fresh jalapeños, bell pepper, coriander

### DESSERT

(boards to share)

#### AMERICANA'S CHOCOLATE SIN (V) (GF)

Double chocolate cake served warm with  
lashings of chocolate fudge sauce

#### ALABAMA PECAN PIE (V)

A sweet pecan nut tart finished with  
a sweet tooth loving glaze

## £35 PER PERSON

Price includes VAT,  
15% discretionary service charge  
will be added to the final bill



## GREAT SMOKY MOUNTAINS BITES MENU

A choice of six savoury bites  
plus two sweet bites

**£48**

Price includes VAT,  
15% discretionary service charge  
will be added to the final bill

## THE SAVOURY ONES

**BAMBOOZLED PORK BELLY (GF)**

*Apple & chilli compote*

**BOOZY BRISKET FRITTERS**

*Smoked orange  
& lime BBQ sauce*

**CRISPY CAULIFLOWER FLORETS (V)**

*Louisiana bang bang sauce*

**ARTICHOKE POPCORN (V)**

*Rosted garlic aioli*

**KENTUCKY BOURBON SALMON**

*Corn bread & beets*

**DIRTY RICE ARANCINI (V)**

*Soured pineapple marmalade*

**POTATO & COLLARD TOTS (V)**

*Spicy tomato and  
red pepper ketchup*

**CHIPOTLE BLACKENED CHICKEN (GF)**

*Tender flame  
grilled chicken glazed with  
a sweet and spicy chipotle*

**TIGER PRAWN BROCHETTES (GF)**

*Rhubarb & jalapeños*

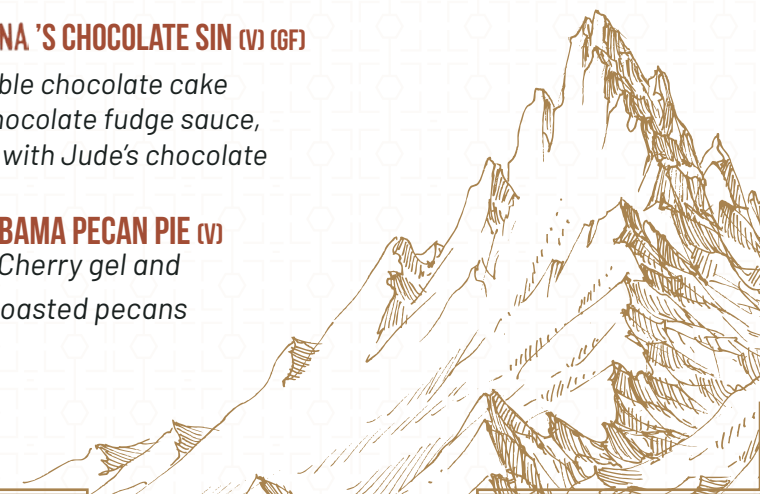
## THE SWEET ONES

**AMERICANA 'S CHOCOLATE SIN (V) (GF)**

*Double chocolate cake  
with chocolate fudge sauce,  
topped with Jude's chocolate*

**ALABAMA PECAN PIE (V)**

*Cherry gel and  
toasted pecans*



# GREAT SMOKY MOUNTAINS

## BITES MENU

A choice of six savoury bites  
plus two sweet bites

**£45**

Price includes VAT,  
15% discretionary service charge  
will be added to the final bill

## THE SAVOURY ONES

**BAMBOOZLED PORK BELLY**  
*Apple & chilli compote*

**BOOZY BRISKET FRITTERS**  
*Smoked orange  
& lime BBQ sauce*

**CRISPY CAULIFLOWER  
FLORETS**  
*Louisiana bang bang sauce*

**GROUND BEEF TAQUITOS**  
*Salsa bandera*

**ARTICHOKE POPCORN**  
*Rosted garlic aioli*

**CRAB ON SOUR DOUGH**  
*Dill & lime aioli*

**DIRTY RICE ARANCINI**  
*Soured pineapple marmalade*

**POTATO & COLLARD TOTS**  
*Spicy tomato and  
red pepper ketchup*

**BOUDIN SAUSAGE &  
CRACKER CRUMB LOLLIPOPS**  
*Smoked barbecued sour cream*

**COFFEE & CAJUN BAVETTE**  
*Honey and coriander soured cream*

**KENTUCKY BOURBON SALMON**  
*Corn bread & beets*

**TIGER PRAWN BROCHETTES**  
*Rhubarb & jalapeños*

## THE SWEET ONES

**WARM CHOCOLATE BROWNIE**  
*Chantilly cream*

**ALABAMA PECAN PIE**  
*Cherry gel and  
toasted pecans*



# DRINKS PACKAGE

**AMERICANA**  
SOUTHERN AMERICAN KITCHEN  
AND BACKSTAGE BAR

PRE-ORDER YOUR FAVOURITE DRINKS FOR YOUR EVENT.  
PLEASE SPEAK TO OUR LOVELY TEAM FOR MORE DETAILS.

## TEXAS LEMONADE

*Cucumber infused vodka  
with lemon, agave and soda.  
Light and refreshing*

## TROPICAL PUNCH

*White rum, peach,  
pineapple juice and lime.  
Crisp and tropical,  
with an almond finish*

30 cocktails for £300

## CHOOSE 20 OF THE FOLLOWING BEERS

*Budweiser 4.5%ABV 330ml*

*Coors 4%ABV 330ml*

£100

## FOUR BOTTLES OF PROSECCO

*Valdobbiadene Prosecco DOC*

£150

## ENJOY 4 BOTTLES OF WINE

*Your choice of Malbec,  
Sauvignon Blanc or Mabec Rosé*

£150

## ENJOY 4 BOTTLES OF CHAMPAGNE

*Taittinger Brut reserve*

£400