

Feast MENU

Selection of open & closed sandwiches served with vegetable slaw, mixed leaves & cous cous salad
D, E, G, MU, S
(811 kcal)

Assorted flatbreads roast onion & feta, mushroom, chicken & mozzarella, spinach & cheddar
D, E, G, S
(414 kcal)

Mezze sharing boards **V** olives, hummus, sour cream, marinated peppers, pesto, dipping breads
D, G, N, S, SS
(352 kcal)

MAKE IT

special

HOT DISHES

Additional £6.00 supplement per person per dish

Thai chicken curry with basmati rice
C, G, N,
(645 kcal)

Braised beef in ale, baby onions & herb new potatoes
C, G, SU
(400 kcal)

Mac 'n' cheese station
choice of toppings: pancetta, caramelised onion, wild mushrooms
D, G, SU
(1246 kcal)

Grilled chicken
Mushroom & tarragon sauce, basmati rice
(442 kcal)

Lamb tagine with pearl cous cous
C, G
(636 kcal)

SHARING PLATTERS

Additional £6.00 supplement per person per dish

Selection of local cheeses crackers, fruit, chutney
C, D, G
(453 kcal)

Antipasti
Salami, ham, chorizo
SU
(429 kcal)

CHIP 'N' DIP BAR

Additional £5.00 supplement per person

A fries station with your choice of homemade sauces & toppings
C, D, E, G, MU
(** kcal)

BURGER BAR

Additional £5.00 supplement per person

Build your own burger

C, D, E, G, MU, SS
(** kcal)

CHEF CARVING STATION

Additional £7.00 supplement per person per dish

Hot brioche barmes, choose one from either:

Roast topside of beef, caramelised onion
(374 kcal)

Pulled pork
apple, sage
C
(479 kcal)

Grilled chicken & bacon
(658 kcal)

Roasted bacon joint
ketchup
(632 kcal)

SWEET *treats*

Donut wall

Additional £300.00 supplement for 100 servings
(195 kcal)

Ice cream station

Additional £400.00 supplement for 80 servings
D
(177 kcal)

Popcorn station

Additional £250.00 supplement for 50 servings
(375 kcal)

Chefs choice dessert table

Additional £300.00 supplement for 60 servings
D, E, G, S
(375 kcal)

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. We request all guest to note that all food is prepared in an area where allergens are present.

C = Celery; D = Dairy; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites