

SHARING FEAST

Starters

Please select one platter from the below options

Antipasti: Cured meats, marinated grilled vegetables, aubergine, peppers, artichokes, torn mozzarella, olives, rocket salad, fresh focaccia, music bread, balsamic vinegar

Country Platter: Pork and mustard seed terrine, garlic and rosemary baked camembert, cornichon, confit heritage tomatoes, homemade pickles, sourdough, walnut bread

Fish Platter: Gin and beetroot cured salmon, trout escabeche with pickled samphire, potted mackerel with brown shrimp and chilli, lemon and pine nut peperonata, dill fennel slaw, rye bread and sour dough

Main Courses

Please select two main meats from your chosen platter below

Platter One: Thyme butter roast chicken, peppered topside, slow cooked shoulder of lamb

Platter Two: Chorizo, spinach and apricot stuffed saddle of lamb, rosemary and garlic roast sirloin, slow cooked pork belly and scratching's

Lobster and Fillet: Roasted lobster with a lemon, garlic and brown shrimp butter, slow cooked Surrey beef fillet served pink ***

Grill Platter: Buttermilk fried chicken, Texan brisket with a chimichurri sauce, BBQ pork belly ribs, Grilled halloumi and watermelon skewers (v)

*** £10.00 supplement charge per person

Please select one potato dish and two extra side dishes from the following options to be served alongside your sharing platter

Potatoes: Duck fat roast potatoes, minted new potatoes, dauphinoise potatoes, patatas bravas

Grill Platter Potatoes: Smoked potatoes, hassleback sweet potatoes, creamed mash, patatas bravas

Vegetables: Honey roasted roots, buttered spring greens, sautéed kale, creamed leek and peas, soy beans

Salads: Caesar salad, tomato, mozzarella and red onion salad, baby gem, orange and toasted hazelnut salad, mixed bean, confit potato and mint salad, mixed leaf salad, panzanella salad

Grill Platter Sides: Teriyaki greens, kimchi slaw, mac & cheese, corn, refried beans



Desserts

Please select one platter from the below options

High Tea: Scones with clotted cream and strawberry preserve, blueberry muffins, raspberry pavlova, triple chocolate cookies.

The Cup Cake: Double chocolate chip, lemon drizzle, blueberry, salted caramel

Italian: Tiramisu, amoretti panna cotta, balsamic strawberries

The Yanky: Smores, key lime pie, dinky donuts with salted caramel, vanilla cream, blueberry compote and sprinkles

Fun Fair: Cotton candy, toffee apple pots, honeycomb shards, caramel popcorn, old English confectionary

