



MEAT

Charcuterie board

A selection of 4 European meats with flame roasted pimentos, Harissa sour cream and warm bread



Pressed ham hock terrine

Spiced apple compote and pickled cucumber



Teriyaki chicken salad

With fresh chilli spring onions and sesame seeds



Potted chicken liver parfait

Real ale chutney and cherry tomatoes

FISH

Smoked salmon salad

With dill, shallots, caper berries. & crème fraiche dressing



Traditional smoked salmon and prawns

Lemon syrup, sorrel and Marie rose sauce

VEGETARIAN / VEGAN

Goat's cheese and chilli marinated beetroot

With caramelised onion, mixed leaf and balsamic glaze



Crispy falafel

Shaved red onion and beef tomato



Vegetable anti pasti

Marinated griddled vegetables with humus and ciabatta





SALAD

Pear, walnut and gorgonzola salad

With fresh watercress and walnut oil



Refreshing Caesar salad

A classic salad with or without chicken



Caprese salad

Interleaved slices of vine plum tomatoes and buffalo mozzarella intermingled with torn basil and dressed with balsamic



Teriyaki chicken salad

With fresh chilli spring onions and sesame seeds