

## Menu A

Chicken & Beef DishesChicken Tikka Masala

Chicken breast in a creamy tikka masala sauce served with rice, poppadum's, naan bread, raita & mango chutney.

Beef Bourguignon

British beef pieces cooked in a rich red wine sauce with bacon, mushrooms & silver skin onions. Served with rice & artisan breads.

Moroccan Style Chicken

Chargrill chicken fillets in a Moroccan style sauce, butternut squash, honey & apricots. Served with rice & artisan breads.

Vegetarian DishesSpinach & Mascarpone Lasagne V

Individual white pasta sheets layered with spinach sauce & mascarpone cheese, topped with cheese. Served with a loose-leaf salad and garlic bread.

Roasted Vegetable Lasagne V

White pasta sheets with a rich tomato & roasted vegetable sauce covered with a cheese sauce & topped with cheese, roasted peppers, courgette, aubergine & sweetcorn. Served with a loose-leaf salad and garlic bread.

Red Thai Vegetable Curry V

A selection of vegetables in an authentic red Thai sauce with coconut, red pepper, red chilli, garlic & ginger. Served with rice, poppadum's, naan bread, raita & mango chutney.

Raj Vegetable Curry V

A medium hot dish with potato, chickpea, green beans, lentils, onions & carrots. Served with rice, poppadum's, naan bread, raita & mango chutney.

Dessert

(Optional, choose one: £2.95 (+VAT))

Chocolate Cake with whipped cream

Carrot cake with cream

Cheesecake

1 Course | £15.00 (+VAT)

V = Vegetarian Option

Minimum of 25 guests. Prices shown exclude VAT.

Due to space restrictions we can only offer one menu per event.

Includes bread & butter, selection of salads, hot main dish, hot vegetarian dish, hot side dish & dessert.

Crockery, chef, event manager & service staff included.

Additional service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 35 guests is advised.

## Menu B

Focaccia with Olive Oil & Aged BalsamicStarter

(Optional, choose one: £2.95 (+VAT))

Smoked Salmon Blini with Caviar

Roast Beef Crostini with Wasabi Mayonnaise

Leek & Goats Cheese Tarts **V**Roasted Winter Vegetable Terrine **V**Selection of Winter SaladsMain Course

(Choose one)

Ragout of Norfolk Turkey, Sage Stuffing Balls &  
Chipolatas

Pulled Beef Brisket with Whiskey Glace

Roasted Salmon with Watercress Sauce

Confit of Duck with Chestnuts &amp; Blackberry Gravy

Vegetarian Option

(Choose one)

Wild Mushroom Risotto with Rocket Pesto **V**Spinach & Ricotta Tortellini with Gorgonzola & Walnuts  
**V**Pumpkin & Cauliflower Cobbler **V**Broccoli Bake with Honey Roasted Parsnips **V**Roast Potatoes & Winter VegetablesDessert

Chocolate Mousse with Advokaat

Mulled Wine Jelly with Candied Clementines

Christmas Pudding with Brandy Sauce

Spiced Date Cake with Mascarpone

Mince PiesCheese Selection & Seasonal Fruit Platter

(Optional, £2.95 (+VAT) per guest)

A selection of British cheeses with celery, walnuts & red  
onion chutney

2 Courses | £19.95 (+VAT)

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Crockery, chef, event manager &amp; service staff included.

Additional service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 35 guests is advised.