

Emerald Plated MENU



STARTER

Crispy BBQ Chicken Wings

with Celery and a Chilli Garlic Mayo Dip

Salt & Pepper Calamari

with Spring Onion and a Sticky Teriyaki and Sesame Sauce

Oyster Mushroom Buffalo Wings

with Celery and a Blue Cheese Sauce (vg)

MAINS

Steak Frites

Minute Steak with French Fries, Charred Green Beans, Watercress and a Bearnaise Sauce

Chicken Saltimbocca

Chicken Breast Wrapped in Parma Ham and Fresh Sage with Mini Roast Potato, Grilled Tender stem Broccoli with a Sage Butter Sauce

Cauliflower Steak

Chargrilled Cauliflower Steak with French Fries, Green Beans, Watercress and a Garlic Butter Sauce (vg)

DESSERT

Toffee Apple Tart

with Clotted Cream and Caramel Sauce

Tiramisu Cheesecake

with an Amaretto Biscuit

Chocolate Orange Tart

with Coconut Cream (vg)

HOT DRINKS

A Selection of Twining's Tea Bags
Filtered Coffee



Ruby Plated MENU



STARTER

Seafood Cocktail with Sriracha Marie Rose
Prawn, Crab, Cucumber and Lettuce with Lemon

Ham Hock & Pea Terrine
Pickled Cucumber Ribbons with Cherry Tomato

Curried Squash, Lentil & Coconut Soup (ve)
with Coriander CROUTONS

All Served with Mixed Bread Selection

MAINS

Pan Seared Cod Fillet
with Chorizo, Red Wine and Bean Stew with Crispy Kale

Tarragon Chicken
with Dauphinoise Potato, Garlic Tender stem Broccoli with a White Wine Sauce

Truffle Wild Mushroom (ve)
Wild Mushroom and Truffle Risotto with Garlic Butter Ciabatta Crisp

DESSERT

Tart Au Citron
Classic French Lemon Tart with Crème Fraîche

Chocolate & Caramel Tart (gf) (ve)
Salted Caramel and Chocolate Ganache

Chocolate & Mint Crumb
Belgian Chocolate Truffle and Mint Bavaresis on a Chocolate Crumb



Sapphire Plated MENU



STARTER

Heritage Tomato Salad (vg)

with Capiberries, Pomegranate Molasses & Shallot Vinaigrette

Salmon Tartare

with Lemon, Capers & Sourdough Toast

Chicken Escabeche

with Poached Pear, Carrot & Onion

MAINS

Pan Fried Sea Bass

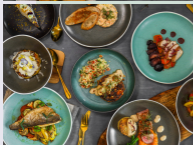
with Crushed New Potatoes, Ratatouille & Basil Oil

Pork Tenderloin

with a Carrot Puree, Cider & Mushroom Cream Sauce, Tenderstem Broccoli & Fondant Potato

Vegetable Stuffed Butternut Squash (vg)

with a Wild Mushroom Sauce, Toasted Pine Nuts & Tenderstem Broccoli



DESSERT

Rum-Soaked Caramelised Pineapple

with Salted Caramel Ice Cream

Dark Chocolate & Orange Tart (vg)

with Vegan Vanilla Ice Cream

Zesty Lemon Tart

with Vanilla Chantilly Cream

