



**Special occasion menu**

Charcuterie board, selection of Spanish & Italian premium meats and cheese (hummus, pesto, dried fruits and nuts, croutes)

Thai red chicken curry, glazed chicken drumsticks

Thai red/ green vegan curry,

Traditional beef stroganoff

Beef and Guinness stew

Chicken ala king

Cannelloni with ricotta & spinach

Beef bourguignon

Chicken cassoulet, chorizo, butter beans & edamame peas

Lightly spiced salmon fillet lemon and ginger sauce/ horseradish cream/ spinach & nutmeg cream

Gourmet jumbo sausages braised in a rich red wine and onion gravy

Moroccan lamb tagine

Butternut squash vegan tagine

Selection of paellas chicken & chorizo / seafood & shellfish / vegan cauliflower & roasted sweet bell peppers

**B.B.Q**

Buffalo burgers

Hereford beef burger

(All burgers served with a bourbon and black sesame seed bun, baby gem lettuce, beef tomato, selection of sauces, sliced cheese, and red onion)

Frankfurter hotdogs served in a soft brioche bun, American yellow mustard, crispy onions, and ketchup

Cajun spiced fillet of chicken served with a yoghurt bap with a parmesan & tarragon mayo

Traditional Spanish BBQ chorizo sausage

(price to include 1 item from above, add 2 salads from the salad menu)



**Sides**

Roast baby potatoes

Pilaff rice

Selection of roast root vegetables

**Salads**

Cous cous salad feta cheese and garden pea

Bombay potato salad

Orzo pasta roasted red pepper pesto toasted almonds

Mixed leaf salad

Rainbow slaw

**Desserts**

Basque style cheesecake

American style chocolate brownie

Raspberry and white chocolate croissant bread and butter pudding

**For the teenagers**

Mini beef sliders in a brioche bun

Jumbo frankfurter, soft brioche bun, gherkins and American yellow mustard, crispy onions

Mini pizza on naan bread, roasted plum tomato sauce, mozzarella, pepperoni

(Above can be made into a sharing platter. Minimum 10 people)