



Party Package Menu

Starters

Asparagus Samosas (vg)

Filled with curried asparagus and served on a bed of Asian greens and mango chutney

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Lamb Kofta Skewers

Served with mixed leaves, toasted ciabatta, & tzatziki dressing

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Homemade Soup of the Day (v)

Served with warm, crusty bread

Mains

Chargrilled Sirloin Steak

Served with grilled beef tomato and field mushroom, accompanied with a black pepper sauce

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Chicken & Rib Combo

A mountain of sticky BBQ pork ribs and chargrilled piri chicken breast served with coleslaw

*

Pan-fried Seabass Fillets

Duo of Sea Bass Fillets with a Prawn, Garlic and Herb Butter

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Penne Pesto (vg)

Pan-fried red onion, asparagus, cherry tomatoes and mushrooms in a light pesto sauce, served on a bed of Penne

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All served with panache of fresh seasonal vegetables and seasoned sautéed potatoes

Desserts

Crème Brulee (v)

Authentic homemade French dessert topped with sugar, caramelized until golden & served with fresh strawberries

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Chocolate & Praline Brownie (vg)

Served with a scoop of vegan vanilla ice cream

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Sticky Toffee Pudding (v)

Served with a scoop of vanilla ice cream

All dietary requirements can be catered for. GF and Vegan Options are available.