

## **Charity Package Menu**

### **Starters**

Soup of the Day (G,D,V,VE)

Tomato & Feta, Red Onion & Pine Nut Salad, Basil Oil (G,D,V,VE)

Chicken Liver Parfait, Spiced Pear Chutney, Toasted Brioche

Salmon Fishcake, Tartare Sauce, Lemon, Mixed Leaves

Goat's Cheese & Caramelised Red Onion Tartlet, Wild Rocket, Balsamic Glaze

### **Main Course**

Pan Roasted Chicken Breast, Mash Potatoes, Sauteed Wild Mushrooms, Red Wine & Thyme Jus (G)

Pan Roasted Cod Fillet, Crushed New Potato, Sauteed Spinach, Chive Butter Sauce (G)

Seasonal Risotto, Parmesan Crisp, Lemon Oil (G,D,V,VE)

Confit Pork Belly, Colcannon Mash Potatoes, Apple & Cider Jus (G)

Butternut Squash Tortellini, Parmesan Shards, Sage Butter (D,V,VE)

***(All Main Course Served with a Selection of Seasonal Vegetables)***

### **Desserts**

Strawberry Cheesecake, Berry Coulis (V)

Chocolate Torte, Chantilly, Chocolate Sauce (V)

Lemon Tart, Raspberry Coulis, Citrus Crème (V)

Sticky Toffee Pudding, Toffee Sauce, Ice Cream

Vanilla Panna Cotta, Seasonal Berries (G,D,V,VE)

**Please choose the same Starter, Main and Dessert for all your guests along with a vegetarian option  
We cater for all special dietaries.**

**G = Gluten Free, D = Dairy Free, V = Vegetarian & Ve = Vegan**

*All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food item  
Please ask a member of the team if you wish to amend any item of a dish.*