



Evening Party Menu

APPETIZER

Creamy Burrata

(Earthy beetroot puree, Heritage tomatoes)

Chicken Parmesan Kebab

(Miniature kebabs served with sriracha)

King Prawn Tempura

(With sweet zesty salad)

Braised Short Rib Croquet

(Slow braised, pulled, spicy mayo)

Chilli Glazed Cauliflower

(Crispy florets, sweet and smoky, chilli glaze)

MAIN COURSE

Chicken Roulade

(Filled with creamy mozzarella, garlic and herbs, breadcrumb, seasoned mash and tomato romesco sauce)

Seared Wild Sea Bass

(Garlic oil, lemon butter, fondant potato, sautéed vegetables)

Chicken & Mushroom A La Crème

(Breaded Chicken fillet steak, creamy mushroom enoki sauce, butter braised fondant potato)

Lamb Shank

(Slow braised with rosemary, garlic and thyme. Served with wild garlic mushrooms, asparagus and seasoned mash)

Korean Bau Buns

(Short rib, spicy gochujang aioli, served with Koffmans triple cooked chips & slaw)

Roasted Moroccan Vegetable Tagine

(Seasonal vegetables, lightly spiced. Served with couscous)

Fettuccini Pasta

(Creamy Mushroom & Tomato)

Buttermilk Fried Chicken

(Breaded Chicken Steak with homemade ranch sauce, sautéed vegetables, seasoned mash)

Mediterranean Roasted Chicken

(Oven roasted chicken breast, sautéed vegetables, seasoned mash)

Seoul BBQ Chicken Burger

(Crispy fried chicken fillet dipped in Korean style sticky bbq sauce. Served with Koffmans triple cooked chips)

DESSERTS

Wild Orchard French Toast

Chocolate Fondant

Pancake Stack

Pistachio Tart

Cheesecake

3 COURSE- £45PP

INCLUDING ANY 1 DRINK- £50PP

