

GROUP & EVENTS MENUS

FOR THE TABLE

BOROUGH BROWN SOURDOUGH & NETHEREND FARM BUTTER (V) 626 kcal

STARTER

SPRING GARDEN SALAD, NEW POTATOES, GEM LETTUCE HEARTS,
CUCUMBER NOCELLARA OLIVES, TOMATOES, CHICORY (VG) 176 kcal

MUSHROOM ON TOAST, SMOKED EGG YOLK, POWDERED PENNY BUNS
GRILLED SOURDOUGH (v, vg on request) 366 kcal

MAIN

SALMON & PRAWN FISHCAKE, CUCUMBER SALAD
SHREDDED LEEKS, DILL HOLLANDAISE 1026 kcal

CHICKEN, LEEK & MUSHROOM PIE, MUSTARD
TARRAGON CREAM SAUCE 1476 kcal

CHOPHOUSE CHEESEBURGER, THICK CUT CHIPS 1311 kcal

DESSERT

DATE & MOLASSES STICKY TOFFEE PUDDING

VANILLA ICE-CREAM 523 kcal

ICE-CREAM & SORBETS

Chocolate (v) 133 Kcal, Vanilla (v) 146 kcal, Honeycomb (v) 185 kcal

Raspberry ripple (v) 89 Kcal, Mango (vg) 89 kcal, Blackcurrant (vg) 107 kcal

£35 PER PERSON



PARTIES OF UP TO 50 GUESTS SHOULD PRE-ORDER FROM ONE OF THE GROUP MENUS WITH A TABLE PLAN

PARTIES OF 51 AND ABOVE SHOULD SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT FOR THE ENTIRE PARTY

ALL DIETARY REQUIREMENTS ARE CATERED FOR SEPARATELY

PRE-ORDERS ARE DUE 1 WEEK PRIOR TO THE EVENT DATE

WE RECOMMEND 2-3 CANAPÉS PER PERSON AHEAD OF A DINNER OR 6-8 FOR A STANDING RECEPTION