



The following menu options are relevant for groups of 12 or more people*.
Please choose one menu per day and one dessert per day.

£9/head for two courses.

You cannot mix and match menus, each one is stand alone.

(v) vegetarian (vg) vegan (gf) gluten free

Please inform us of any severe allergies, e.g. nuts / coeliac, etc.

* Should there be less than 12 people in your party we may still be able to cater for you but there may be an additional charge of £0.50 - £1/head.

Mains

Menu 1

Cottage pie (gf)
slow-cooked beef / carrot / onion / crispy potato topping

or

Chickpea, lentil and tomato pie (v) (vg) (gf)
chickpea, lentils and tomato / carrot / onion / crispy potato topping

both served with peas

Menu 2

Chicken and black bean rice bowl (gf)
free-range chicken / black beans / peppers / onion

or

Sweet potato and black bean rice bowl (v) (vg) (gf)
sweet potato / black beans / peppers / onion

both served with guacamole, sour cream, coriander and lime

Menu 3

Cauliflower and broccoli macaroni cheese (v)
served with carrot, cucumber and tomato salad

Menu 4

Butternut squash dhal (v) (vg) (gf)
*served with roasted cauliflower & spinach, rice,
cucumber & cumin yoghurt and coriander*

Menu 5

Twice-cooked pork belly (gf)
or
Roasted aubergine and tomato (v) (vg) (gf)
*both served with smashed new potatoes,
broccoli, peas and salsa verde*

Desserts

(choose one per menu/day)

Cornflake, choc chip and marshmallow cookies
or
Chocolate popcorn, peanut and sesame bars (can be nut free)
or
Ginger cake / clotted cream
or
Nutella flapjack
or
Fruit salad

