

Maple Leaf Menu

Please choose one of each course for all guests

£49.95 per person

STARTERS

Spiced Cod cheeks and lemongrass cake served with tartar & cress.

Chicken liver parfait & tomato, raisin chutney served thin sliced olive seasoned ciabatta.

Cream of parsnip soup and chestnut toast drizzled with white truffle oil.

Wild mushroom bruschetta with shaved parmesan and crispy Parma ham

Chilly infused Halloumi and chickpea cake served with apricot cream cheese

MAIN COURSE

Overnight Roast Striploin of beef served with honey roasted vegetable, roast potato's, Yorkshire pudding and red wine jus

Braised feather blade of Beef served on the bed of mustard mash and bourguignon.

Bacon wrapped chicken supreme stuffed with spinach, ricotta, served with fondant potato, seasonal vegetable napped with maple jus .

Citrus marinade Panfried cod stake and tapenade of vegetable served with orange, dill butter

Braised pig cheeks and Lyonnaise potato served with mustard cream and roasted parsnip

Hot south Indian Bone on lamb curry served with mint pilaf onion ritha . mango chutney

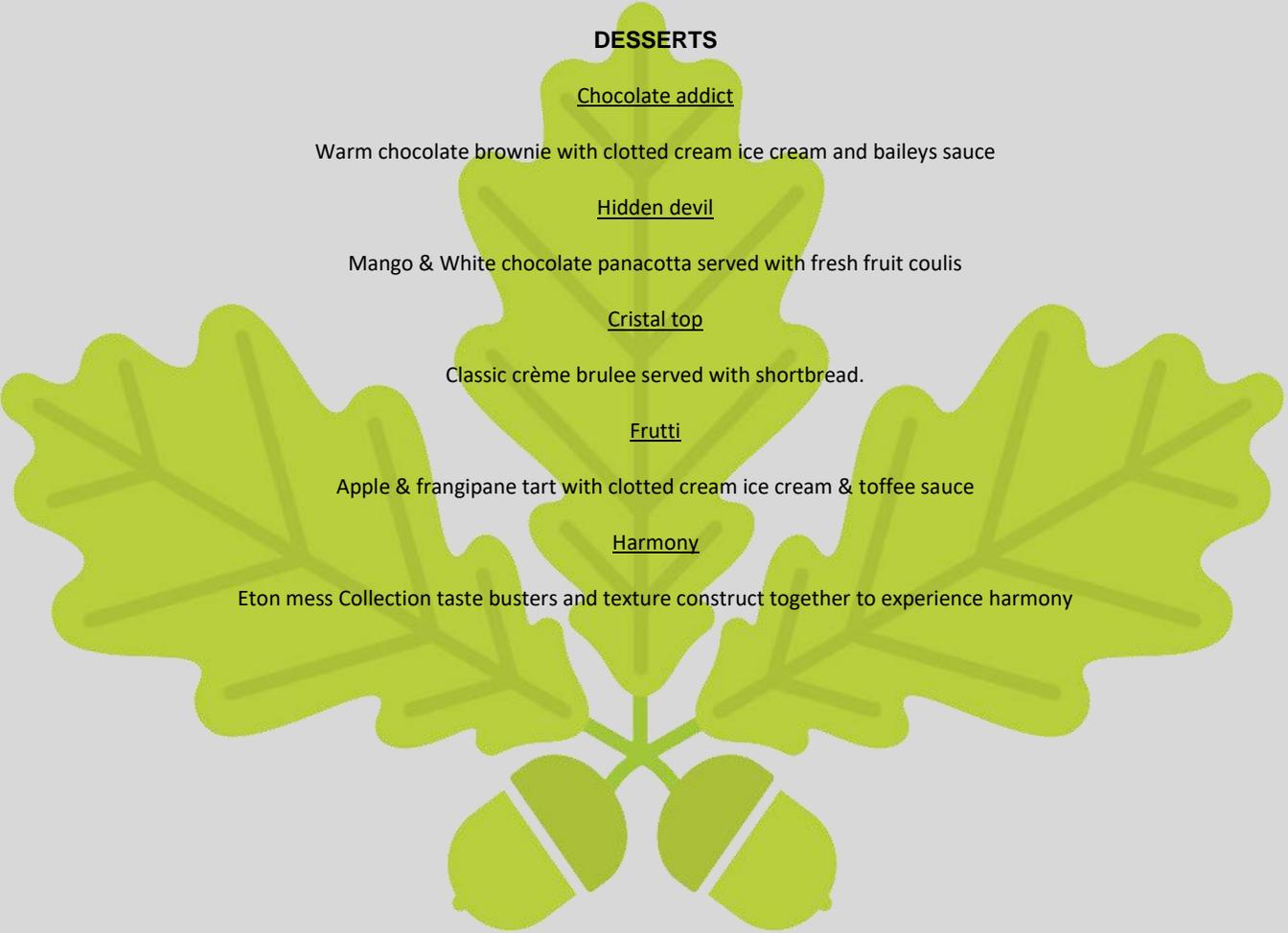
Barbecue pork loin, roasted pineapple, garlic mash served with fennel cream.

Sweet potato and chick pea cake served with green pea pilaf and coconut curry sauce (GF & Vegan)

Wild mushroom risotto with shaved parmesan and truffle oil

Baked Aubergine with velvet red tomato sauce

Spiced Beetroot spring roll served basil rice and curry sauce



DESSERTS

Chocolate addict

Warm chocolate brownie with clotted cream ice cream and baileys sauce

Hidden devil

Mango & White chocolate panacotta served with fresh fruit coulis

Cristal top

Classic crème brulee served with shortbread.

Frutti

Apple & frangipane tart with clotted cream ice cream & toffee sauce

Harmony

Eton mess Collection taste busters and texture construct together to experience harmony

Evening Fayre

Pizza buffet

£12.95

Selection of pizzas to satisfy every palette with a selection of toppings served with Chips

Finger Buffet

14.95

Selection of cold sandwiches and hot finger picks served with Chips and a selection of dips

Hog Roast

£18.95

Maple Glazed Roasted pork and crackling served with fennel and onion marmalade, Lodge slaw salad. Sourdough rolls Lyonnaise potatoes, sage ad onion stuffing with apple sauce and a soya and ginger reduction

Tapas Buffet

£20.00

A selection of bread served with infused oil and balsamic vinegar, a cold cuts platter with dips and pickles

Little Guests



Please choose one of each course for all guests

£25 per little guest

Starters

Garlic bread with or without cheese

Crudités with a variety of dips

Ham cheese crackers and grapes

Main Course

Chicken Nuggets and chips

Sausage mashed potato and gravy

Burger and chips

Penne pasta with bolognaise or tomato sauce

Dessert

Vanilla, Strawberry or Chocolate Ice cream

Chocolate Brownie

Fruit salad