

Vancouver Menu

Please choose one of each course for all guests

£53.95 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 .

Classic seafood chowder with soda bread

Leek walnut and goat cheese tart served with pears salad and red onion marmalade.

Traditional Welsh cawl served with soda bread.

Hot and spiced lamb cake served with apricot butter and dressed pea shoot

Dressed crab & prawn cocktail served with garlic toast and shot of prosecco

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

Slow roasted rump of lamb served with, maple glazed root vegetable, mint pea puree and anchovy infused red wine jus

Barbecue Braised beef ribs served with horseradish mash and roasted vegetable

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

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

Bouillabaisse a French classic mix seafood bowl and pan-fried red snapper served with rustic bread

Surf & turf of beef striploin and garlic jumbo prawn served with egg washed potato and citrus salad. napped with peppercorn sauce

Surf and turf of pork fillet and lobster bisque served garlic mash and braised root vegetable

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

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

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.

Pulled beef & fillet mignon served with braised root vegetable and garlic mustard sauce

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 baily's sauce

Hidden devil

Mango & White chocolate panacotta served with fresh fruit coulis

Keep it secrete

Straw berry soufflé with pistachio ice cream

Cristal top

Classic crème brulee served with shortbread.

Frutti

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

Kiss of red wine

Poached pears, pistachio ice cream & honeycomb served with shot of port

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 and 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