

★
Bespoke on-site catering with the very best in service and quality

★
Wide range of healthy, delicious options with decadent treats to finish

★
Freshly prepared on the day by our dedicated team

MESSAGE CATERING

FOR EVERY OCCASION

★
We provide an extensive catering menu as a guide but our team is more than happy to cater to your requirements if you have something else in mind

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Free range meat and poultry to ensure our quality is of the highest standard

FINE DINING

One course **£12.50 + VAT** | Two courses **£18.75 + VAT** | Three courses **£25 + VAT**
Childrens menu 50% reduction

SOUPS

All served with a warm crusty roll and butter

- ROASTED RED PEPPER, ROASTED TOMATO, GARLIC AND TARRAGON (V)
- ROASTED BUTTERNUT SQUASH AND SWEET POTATO (V)
- WILD MUSHROOM VELOUTE (V)

MAINS

All served with seasonal vegetables and baby roast potatoes

- PAN FRIED SUPREME OF CHICKEN, WRAPPED IN SMOKED BACON WITH WILD MUSHROOMS IN CREAM & TARRAGON SAUCE
- FILLET OF SALMON WITH A CAPER DRESSING
- PORK LOIN WITH ROASTED PEAR

SWEETS

- BAKED APPLE CRUMBLE AND CUSTARD
- STICKY TOFFEE PUDDING WITH A WARM TOFFEE SAUCE
- STRAWBERRY CHEESECAKE AND CREAM
- BRANDY SNAP BASKET FILLED WITH ICE CREAM AND FRESH FRUIT SALAD
- CLASSIC ETON MESS
- SELECTION OF CHEESE AND BISCUITS

STARTERS

- CHICKEN LIVER PARFAIT, RED ONION MARMALADE, MELBA TOAST
- CREAMY GARLIC MUSHROOM SERVED ON GRILLED CIABATTA BREAD (V)
- CAMEMBERT WEDGES IN HERBY CRUMBS WITH PORT REDUCTION (V)
- CHICKEN SATAY SERVED ON A BED OF SALAD, SWEET CHILLI DIP
- CLASSIC CAPRESE SALAD

VEGETARIAN

- TAGLIATELLE AND WILD MUSHROOM (V)
- VEGETABLE CURRY, SERVED WITH JASMINE RICE (V)

FOR CHILDREN

STARTER:

- TOMATO SOUP
- MELON

MAIN:

- CHICKEN NUGGETS AND CHIPS
- TUNA PASTA

DESSERT:

- VANILLA ICE CREAM
- STICKY TOFFEE PUDDING