

FOR PARTIES OF 10 OR MORE

1 COURSE £19.95 2 COURSES £23.95 3 COURSES £27.95

 $\label{eq:marinated} \mbox{Marinated olives (VGD) $\pounds 4.25$} \\ \mbox{Marinated olives, feta $\&$ sunblush tomatoes (VG) $\pounds 5.25$} \\$

START

Freshly made soup of the day, served with warm bread (Vegan GD, please state if vegan)

Sautéed wild mushrooms garlic & parsley butter, toasted sour dough (Vegan D)

Harissa marinated chicken pumpkin seed, chorizo & cucumber salad (GD)

Deep fried brie cranberry sauce & dressed leaf (V)

MAIN

Baked chicken breast, sautéed fine beans & garlic, beef fat potato, watercress velouté (G)

6 oz sirloin steak, peppercorn & shallot sauce, dressed leaves & either hand cut chips or French fries (G) (£5.00 supplement)

Pan fried cod loin, new potato, pea, mixed bean & parsley cassoulet (GD)

Caramelised onion & thyme tarte tatin, sautéed spinach & chard, roast potatoes, sherry jus (Vegan D)

DESSERT

White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)

Steamed syrup sponge & custard (V)

Caramelised espresso crème brulée with brandysnap (V, G without brandysnap)

Dark chocolate & raspberry tart with raspberry sorbet (Vegan D)

Selection of cheeses with apple, homemade chutney served with either sour dough bread or biscuits (G free biscuits available)

Each dish is advised of its <u>adaptability</u> to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

Some of our dishes may contain alcohol, please inform your waiter if intolerant.

We handle nuts in our kitchen & therefore cannot guarantee that all of our dishes are completely free from nuts.

MALTESERS is a trade mark of the Mars Group of Companies *This product is not made by, licensed or endorsed by the Mars Group of Companies.

We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

