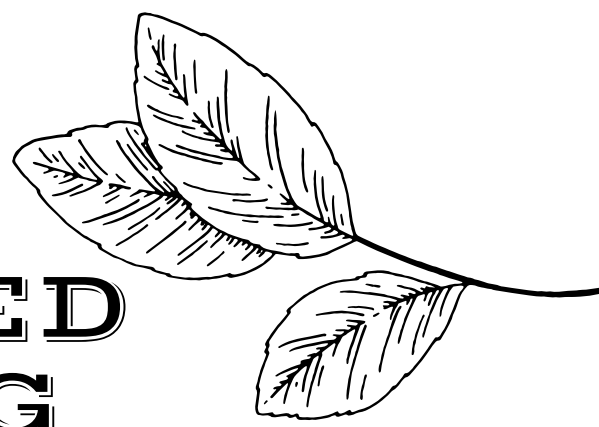


RELAXED DINING



£38 PER HEAD

MAINS

**CHIPOTLE MARINATED
CHICKEN THIGHS**
with coriander and lime yoghurt

**CHARGRILLED KING
PRAWNS**
'Bloody Mary' sauce and celery
shavings and lemon wedges

**40 DAY DRY AGED BAVETTE
STEAK SLICES**
Salsa Verde , Parmesan shavings and
watercress

**GLASTONBURY TWANGER
CHEDDAR CROQUETTES**
With Gochujang aioli and wild rocket

SIDES

PATATAS BRAVAS
Crispy potatoes in a spicy smoky
tomato sauce with slow Roasted
garlic aioli

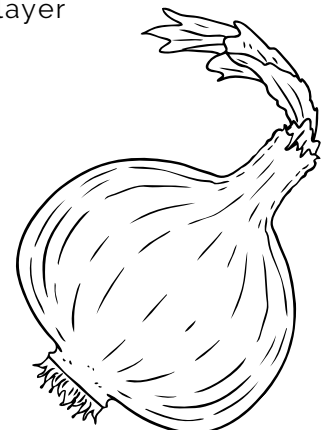
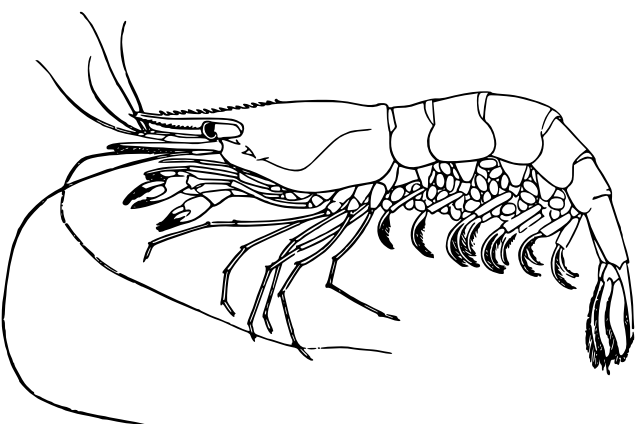
**ROASTED BEETROOT,
CARROT, ROCKET SALAD**
With toasted pine nuts, orange and
thyme vinaigrette

**GRILLED SWEET PEPPER
SALAD**
With crumbled feta and a lemon
vinaigrette and fresh basil

DESSERTS

**SALTED CARAMEL
CHEESECAKE**
With caramelised pecans and
chocolate shards

**SICILIAN LEMON MILLE
FEUILLE**
sicilian lemon curd, chantilly and
sweet puff pastry layer



CHEF SHORNEY

RELAXED DINING



£38 PER HEAD

VEGAN/VEGETARIAN

CHIPOTLE PULLED

AUBERGINE

lime yoghurt dressing (oat based) and pomegranate

CHARGRILLED

TENDERSTEM BROCCOLI

Romesco sauce and toasted almonds

SPINACH AND

CARAMELISED ONION

CROQUETTES

With Gochujang mayo (plant based) and wild rocket

SIDES

PATATAS BRAVAS

Crispy potatoes in a spicy smoky tomato sauce

GRILLED SWEET PEPPER

SALAD

With lemon vinaigrette and fresh basil

ROASTED BEETROOT,

CARROT, ROCKET SALAD

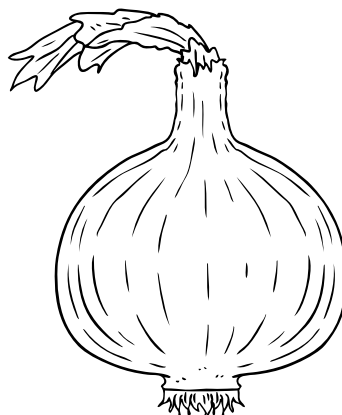
With toasted pine nuts, orange and thyme vinaigrette

DESSERT

COCONUT AND LIME

MOUSSE

with caramelised pineapple



CHEF SHORNEY