

C H E F ' S T A B L E

S A M P L E M E N U

----- T h e D e l i C o u n t e r -----

Red Cabbage, Fennel Seed & Apple Coleslaw (VG)

Confit New Potato & Horseradish Crème Fraiche (VG)

Heritage Tomato
Pulled Mozzarella & Basil Salad

Caesar Salad

Charcuterie Board
Selection Of Italian & English Cured Meats
& Mixed Pickles

Antipasti Platter
Balsamic Shallots, Verbana Olives, Roasted Piquillo
Pepper, Grilled Artichokes & Mixed Dips

----- F i s h & S e a f o o d -----

Smoked Salmon
Capers & Lemon

Asian Style Glazed Hot Smoked Salmon

Crevettes

----- H o t F o o d C o u n t e r -----

Roasted Lamb & Rosemary

Roasted Sirloin Of Beef

Whole Roasted Free Range Chicken

Sage & Apricot Stuffing
Maple Roasted Carrot & Parsnips
Yorkshire Pudding
Braised Red Cabbage

Roasted Potatoes
Pigs In Blankets
Cauliflower Cheese
Mixed Seasonal Greens

----- D e s s e r t T a b l e -----

Chef's Selection of Hand-Crafted Desserts