

## Summer Evening Party Menu

 $2 \times \text{courses} = £28.50$ 

 $3 \times \text{courses} = £36.50$ 

(Please, preorder on form provided & return to us one week before your event. Thank you)

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient. Thank you.

FOOD ALLERGIES: Please, alert us when ordering if you have any concerns.

## Starters

Crab Thermador – fresh crab in a cheese, mustard & Calvados sauce served with Garlic Bread GFO

Oven Baked Camembert - with warm bread, nachos & pickles GFO V

Pulled Ham Terrine - with an apple chutney, toasted focaccia & caper berries GFO

Salad of Beetroot & Stilton - with walnuts, pomegranate & a honey & thyme glaze GF V VEO

Freshly Made Soup - served with Focaccia bread & butter. Please, ask for today's choice VEO GFO

## Mains

The Schoolhouse Burger – Hand pressed beef patty with BBQ pulled pork, cheddar, crispy onions, pickles & burger sauce in a brioche bun with triple cooked chips GFO

Pan Fried Sea Bass Filet - with a leek, pancetta & broad bean fricassee & a charred lemon oil GF

BBQ Pulled Pork Wrap – with cheese & pickles, creamy slaw, grilled corn on the cob & chunky potato wedges VO

Steak & Wild Mushroom Pie – Locally sourced steak & mushrooms cooked in a Thornbridge Ale gravy & wrapped in a shortcrust pastry. Served with mash & vegetables VO VEO

Braised Beef Brisket - with succotash, Asian slaw, wedge salad & triple cooked chips GF

Lemon Chicken Breast - served with a honey & thyme sauce, green vegetables & sauté potato GF

**Mediterranean vegetable Stromboli** – a folded pizza filled with a ratatouille, baby spinach & Mozzarella. Served with creamy coleslaw & triple cooked chips –V VEO

Sides - Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings All - £4.75 - supplement

## Desserts

Sticky toffee pudding - warm date pudding topped with toffee sauce and custard & a biscuit crumb V

Eton Tidy - served with mixed berries, meringue & fruit coulis GF/V

Biscoff Cheesecake - baked cheesecake served with Biscoff crumb, biscuit & sauce V

Cheese Board - Served with homemade chutneys & pickles. And assorted crackers

£2.00 -supplement