

GOLD



LEEZ PRIORY

FOOD & DRINK

AUTUMN & WINTER





We, at Leez Priory, recognise the importance of great food and seamless meal service on your wedding day. Our substantial experience in wedding catering has allowed us to develop sumptuous menus, ideally suited for large wedding banquets, that your guests will be talking about for years to come. What's more, we employ our very own experienced team of specialist chefs & catering staff allowing us to ensure the highest standards of catering on your wedding day - without fail.

## OUR ETHOS: LOCAL, FRESH & HOME-MADE

We strive to provide food that is home made by our chefs in our kitchens from fresh ingredients, sourced, where possible, from local producers & suppliers. We are located in a beautiful part of the world and we aim to support local businesses that produce quality ingredients; this in turn ensures that our catering continues to exceed our guests' expectations.

## HOW OUR MENUS WORK

As standard, the wedding breakfast includes a set meal, consisting of a starter, a main course and a dessert, chosen for your guests from the menus enclosed. Tea and coffee served with delicious home-made petit fours is also included in the menu price. You will also need to choose your desired welcome drinks, canapes, meal & toast wines and the evening buffet option that you would like us to serve. You can personalise your meal by adding additional courses or choosing upgraded food & drink options marked with ♦ that will incur a supplementary cost. You can also upgrade to the more extravagant starters, mains & desserts from our Diamond menus.

## SPECIAL REQUIREMENTS & ALLERGIES

All of our dishes can be adapted to be gluten free and we can cater for specific dietary requirements providing these meals are pre-ordered. We have delicious vegetarian (V) and vegan (VG) options and if you have guests who would prefer something from these menus, you can, of course, substitute your meal choice with an alternative starter and main course - just let us know the appropriate numbers. We understand the severity of allergens and food intolerances and the effects they may cause. Unfortunately, we cannot guarantee that cross contamination will not occur during menu preparation. However, if you are unsure of what may be contained in any of our dishes then please consult the office or your Personal Wedding Manager who will happy to help and advise.

## WHAT TO DO NEXT

As you read through the mouth-watering food & drink options, make a note of what appeals to you so that you will be ready when you meet with us at your planning meeting four to six months before your big day. Don't forget any drinks, dishes or courses marked with a ♦ incur a supplementary cost which can be found on the separate price list.





## WELCOME DRINKS

Welcome drinks are served to your guests whilst the photographs are being taken in the period of time after the ceremony and before the wedding breakfast. You should decide on the drinks that you would like to be served at this time and let us know at your planning meeting. If you would like to add additional welcome drinks or even arrival drinks, they are charged at an additional cost. Choose up to three from the selection below or create your own:

### House Sparkling wine

### House Rosé Sparkling wine

### Bucks Fizz

Orange juice and house sparkling wine

### Bellini

House sparkling wine and peach liqueur

### Passion Fizz

House sparkling wine and passion fruit

### Raspberry Fizz

House sparkling wine and raspberry liqueur

### Kir Royale

House sparkling wine with Crème de Cassis

### Mojito

A refreshing, Rum based cocktail with lime, sugar and soda, garnished with fresh mint

### Cosmopolitan

A Vodka based cocktail with Triple Sec, cranberry and lime juice

### Pimm's & Lemonade

on ice with summer fruits and fresh mint

### Classic Margarita

A mix of Tequila, Triple Sec & Lime juice, shaken on ice

### Strawberry Daiquiri

A cocktail of white rum, strawberries with a kick of lime juice over ice

### Raspberry Daiquiri

A cocktail of white rum, raspberries with a hint of lemon juice over ice

### Aperol Spritz

House Sparkling wine with a mix of Aperol liqueur

### Mulled Wine

Red wine infused with spices and served hot

### Mulled Cider

Warm cider spiced with cinnamon, orange peel, nutmeg, cloves

We would suggest that you serve 2-3 glasses per adult guest and if you are getting married with us too, you might also want to treat your guests to a drink before the ceremony, on arrival at the Venue.

One drink per person is included, but additional welcome drinks can be purchased (♦).

## WELCOME DRINKS PREMIER SELECTION

Why not impress your guests and upgrade your welcome drinks for one of our signature cocktails below:

### Rose Champagne ♦

### House Champagne ♦

### Long Island Ice Tea ♦

Vodka, triple sec, gin, rum, tequila, and fresh lemon juice topped up with Pepsi

### Honeymoon Dream ♦

Rum, coffee liqueur, baileys together with milk and cream

### Espresso Martini ♦

Vodka, coffee liqueur, sugar, fresh espresso

### Mai Tai ♦

White and dark rum, fresh lime juice, orange liqueur, pineapple and orange juice

### Old Fashion ♦

Bourbon whiskey, sugar, fresh orange, bitters, maraschino cherry

### Le Grande Fizz ♦

Grey goose vodka, St. Germain elderflower liqueur, fresh lime topped with soda

♦ Supplement indicated on separate price list.



## CANAPÉS

Canapés are appetisers that are served on platters by our waiting staff during your drinks reception, following your wedding ceremony. During the Autumn & Winter they are the perfect way to keep your guests entertained while you both disappear to have your photographs taken.

Create your own selection by choosing up to six options from the savoury and sweet selection below:

## SAVOURY COLLECTION

Basil crostini with Feta and Tomato Pearls (V)

Roast Peppadews stuffed with a Goats' Cheese and Black Olive crumble (V)

Buckwheat Blinis with Smoked Salmon and Sour Cream

Welsh Rarebit Bite (V)

Butternut Squash and crispy Pancetta en croute

Tempura King Prawn

Mini Scotch Eggs

Free range honey chilli Chicken skewers

Fish Goujon with homemade Tartare Sauce

Rare roast Beef served on Rye bread with a Horseradish cream mousse

Blue Cheese Crostini with Honey-roasted Figs (V)

Salt and Pepper Squid

Brie and Red Onion Crouton (V)

Smoked Duck Croquette

Free-range Bang Bang Chicken

## SWEET COLLECTION

Mini Banoffee Pie

Mini Chocolate Brownies

Caramel Profiteroles

Passion Fruit and Mango Tarts

## MINI AFTERNOON TEA ♦

These miniature versions of the nation's favourite afternoon tea delicacies are the ideal accompaniment to your celebratory drinks.

Selection of finger sandwiches on white/granary bread

Homemade leek and smoked cheddar quiche (V)

Sausage meat and caramelized red onion scotch egg

Traditional sultana scones with clotted cream and strawberry jam (V)

Mini carrot cakes topped with sweet cream cheese and vanilla bean (V)

Chocolate eclairs filled with caramel cream (V)

♦ Supplement indicated on separate price list







## STARTERS

### Wild Mushroom Risotto (V)

Wild mushrooms sautéed with garlic and fresh herbs topped with rocket and parmesan finished with herb oil

### Warm Chicken Salad

Served with celeriac remoulade, pancetta and sage

### Smoked Haddock Rarebit

Soft poached egg with creamy smoked Haddock on a toasted crouton topped with a Welsh rarebit

### Duck Confit

On a bed of pickled red cabbage with a toasted sesame and honey dressing

### Baked Camembert Tart (V)

Poached William pear topped with rich and creamy Camembert encased with puff pastry

### Beetroot Carpaccio (V)

Thinly sliced beetroot with a goats cheese mousse balsamic glaze and Apple & Herb oil dressing

### Ham Hock Terrine with Piccalilli

Confited Ham Hocks garnished with Salad Leaves and served with Homemade Piccalilli

### Crayfish Cocktail

Crayfish tails & prawns with homemade Marie rose sauce on a bed of mixed leaves

### Chicken Liver Parfait with a Red Onion & Grape Chutney

A smooth pate flavoured with lardons of bacon, cream and brandy - garnished with salad leaves and served with toasted crouton and fruit chutney

### Chickpea and Red Pepper Falafel with Baby Spinach and Zhoug (Vegan)

Homemade falafel served with a spicy cilantro sauce

### Roasted Squash and Sweet Potato Terrine with Honey Fig Jam (Vegan)

Slow roasted vegetable pate served with a homemade fig jam

### Quinoa, Pickled Vegetables, Nori, Coriander and Mint Salad (Vegan)

Zesty vegetable and quinoa, seaweed salad

### Cumin Spiced Cauliflower Steak (Vegan)

Marinated cauliflower steak served on a tomato and coriander laksa



## PERFECT SOUPS

Ideal as a Starter and also available as an extra course (♦).

### Leek and Potato (V)

Traditionally made and finished with cream and chives, seasoned with salt & pepper and a hint of nutmeg

### Spicy Parsnip with Crispy Pancetta Crisps

The spice works wonderfully with the sweetness of the parsnips

### French Onion

The caramelised onions are mellow and sweet and the beef broth itself is laced with white wine and Cognac. Finished with crunchy baked croutons topped with melted cheese

### Roasted Butternut Squash (VG)

A thick, rich soup with a subtle flavour and velvety texture - made with delicious roasted butternut squash and selected vegetables and spices

### Roasted Tomato & Red Pepper (VG)

Slow oven roasted tomato and chargrilled pepper give a twist to a classic

## A REFRESHING SORBET COURSE ♦

Sorbet is served between the Starter/ Fish and the Main Course to cleanse the palate, so as you may fully enjoy the next course

Our Sorbet is made with fresh fruit and garnished with mint and served in a frosted glass. Pick your favourite from the selection below:

### Refreshing Lemon Sorbet

### Orange Sorbet

### Mango Sorbet

### Blackcurrant Sorbet

### BESPOKE SORBETS

If you would like to add a kick to your Sorbet Course then why not consider one of our Sorbets with alcohol?

### Champagne Sorbet

### with Strawberries and Mint

### Elderflower Sorbet with Cucumber and Lemon

### Captain Morgan's Rum with Blackberries

Please refer to our price list for the additional cost of a Sorbet course (♦).





## MAIN COURSES

### Roast Leg of Lamb

Served with redcurrant & rosemary stuffing and a rich roast jus

### Traditional Roast Topside of Beef with Yorkshire Pudding

Served on a bed of horseradish mash and a rich red wine jus

### Slow Braised Belly of Pork

Served on buttered Savoy cabbage with fondant potatoes & a rich cider & sage jus

### Forestiere Style Free Range Breast of Chicken

Stuffed with mushrooms and served with a rich red wine jus, baby onions and thyme

### Roasted Loin of Suffolk Pork

Served with homemade stuffing, buttered Savoy Cabbage Cider sauce & Crackling

### Croustade of Mushroom (V)

Baked Portobello mushroom filled with a mushroom fricassee and wrapped in crispy puff pastry

### Root vegetable and blue cheese tatin (V)

Honey roasted root vegetables, topped with puff pastry and crumbled stilton

### Fennel Tart with Courgette Tagliatelle (VG)

Baked pastry tart on courgette tagliatelle served with hickory smoked tempeh

### Roasted Vegetable Wellington with Cranberry Reduction (VG)

Chefs selection of vegetables encased in puff pastry bound with tomato and cous cous

### Herb Crusted Salmon

On a bed of julienne vegetables with a chive butter sauce

### Butternut Squash Risotto (Vegan)

Braised alborio rice with honey roasted butternut squash topped with herb crumb

### Beetroot, Roasted Red Onion and Almond Milk Cheese Tarte served on Wilted Spinach (VG)

Puff pastry disc, topped with beetroot, red onion and vegan cheese, set on braised spinach

All our main courses are served with Chefs choice of potatoes & seasonal vegetables.

## DESSERTS

### Apple and Blackberry Tart with Blackberry Ice Cream (V)

Crisp butter pastry filled with Autumn fruits topped with Almond frangipane

### Dark Chocolate Fondant (V)

A dreamy chocolate dessert with cherries and mascarpone cream

### Sticky Toffee Pudding (V)

Served with toffee sauce and Baileys cream

### Marmalade and Whisky Bread and Butter Pudding (V)

A traditional dessert flavoured with a tangy orange marmalade and a rich Whisky custard

### Chocolate and Salted Caramel Brownie

With dark chocolate sauce (V) and vanilla ice cream

### Lemon Tart (V)

Crisp sweet pastry filled with a rich lemon custard served with clotted cream and raspberry

### Crème Brulee (V)

Rich vanilla custard served with lemon shortbread

### Baked White Chocolate and Raspberry Cheesecake (V)

A butter biscuit base with rich cream cheese topping served with a raspberry coulis

### Apple and Rhubarb Streusel (V)

Sweet pastry with an apple & rhubarb compote topped with cinnamon spiced crumble

### Chocolate Torte (V)

A rich chocolate mousse set on a brandy-soaked sponge, garnished with cream and even more chocolate!

### Vegan Chocolate Brownie (V)

Dark chocolate and almond based sponge, served with coconut vegan ice-cream

### Lemon Cheesecake (VG)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

### Apple and Blackberry Crumble (VG)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

### Vanilla Roasted Pineapple (VG)

Served with mango sorbet and mint syrup





## TRIO OF DESSERTS ♦

If it really is just too difficult to choose...have all three! Here are some suggestions but please feel free to discuss with us your own ideas!

### SELECTION 1

#### Eton Mess (V)

Strawberries & cream simply irresistible

#### Chocolate and Salted Caramel Brownie (V)

With dark chocolate sauce and vanilla ice cream

#### Vanilla Pannacotta

Served with rhubarb compot

### SELECTION 2

#### Chocolate Torte (V)

A rich chocolate mousse set on a brandy soaked sponge, garnished with cream and even more chocolate!

#### Raspberry Parfait (V)

Fresh raspberries blended with a rich egg custard and cream, frozen and garnished with raspberry coulis

#### Lemon Tart (V)

A rich lemon filling in crispy pastry finished with clotted cream, caramelised lemon zest and lemon coulis

### SELECTION 3

#### Crème Brulée (V)

A rich vanilla custard with a crispy caramel top

#### Chocolate and Cointreau Parfait (V)

A rich dark chocolate mousse infused with orange liqueur and served with caramelised orange segments

#### Berry Vacherin (V)

A meringue nest filled with cream and garnished with fresh berries



## A DELICIOUS CHEESE SELECTION ♦

Cheese is often served after the dessert course, just in time for the speeches! Alternatively, you may decide to add a cheese selection to your evening buffet. All our cheeses are sourced from local suppliers; simply choose three of your favourites from the list below:

#### Black Waxed Cheddar

Rich, full-flavoured Cheddar with a slight fruitiness and a sharp bite.

#### Cropwell Bishop Blue Stilton

A traditionally made rich blue cheese - the queen of blue Stiltons!

#### Applewood Smoked Cheddar

Naturally smoked with apple wood embers.

#### Wensleydale with Cranberries

An attractive cheese that has a moist and crumbly texture.

#### Somerset Brie

A creamy British alternative to the French classic!

#### Oxford Blue

A creamy cheese flavoured with a hint of dark chocolate, wine wine & taragon - divine!

#### Artisan Camembert

Soft and creamy with a crumbly texture.

#### Singleton's Farmhouse Lancashire

A cloth-wrapped cheese, moist and crumbly with a robust, fuller flavour

#### Red Leicester

A mellow alternative to Cheddar with a delicately sweet flavour

#### Sage Derby

A distinctive coloured Cheddar with a mild sage flavour

The cheese selection is served with an assortment of cheese biscuits on slate platters and garnished with grapes, celery and pear. A selection of ports and liqueurs is also available upon request. ♦

### CHEESE PLATTERS ♦

A Chef's selection from a choice of Cheddar, Stilton, Smoked Cheddar, Brie and Oxford Brie delivered on a platter to each table served with biscuits, fruit and celery.



♦ Supplement indicated on separate price list.

## VEGETARIAN & VEGAN ALTERNATIVES

### CANAPÉS

Basil crostini with Feta and Tomato Pearls (V)

Roast Peppadews stuffed with a Goats' Cheese and Black Olive crumble (V)

Welsh Rarebit Bite (V)

Courgette fritter topped with watermelon salsa (VG)

Mini vegetable spring roll with sweet chilli sauce dip (VG)

Spinach and sweet potato pakora (VG)

Chocolate tiramisu (VG)

Strawberry aquafaba Eton mess (VG)

### STARTERS

Wild Mushroom Risotto (V)

Wild mushrooms sautéed with garlic and fresh herbs topped with rocket and parmesan finished with herb oil

Baked Camembert Tart (V)

Poached William pear topped with rich and creamy Camembert encased with puff pastry

Beetroot Carpaccio (V)

Thinly sliced beetroot with a goats cheese mousse balsamic glaze and Apple & Herb oil dressing

Chickpea and Red Pepper Falafel with Baby Spinach and Zhoug (VG)

Homemade falafel served with a spicy cilantro sauce

Roasted Squash and Sweet Potato Terrine with Honey Fig Jam (VG)

Slow roasted vegetable pate served with a homemade fig jam

Quinoa, Pickled Vegetables, Nori, Coriander and Mint Salad (VG)

Zesty vegetable and quinoa, seaweed salad

Cumin Spiced Cauliflower Steak (VG)

Marinated cauliflower steak served on a tomato and coriander laksa

### SOUP COURSE

Leek and Potato (V)

Traditionally made and finished with cream and chives seasoned with salt & pepper and a hint of nutmeg

Roasted Butternut Squash (V)

A thick, rich soup with a subtle flavour and velvety texture - made with delicious roasted butternut squash and selected vegetables and spices

Roasted Tomato & Red Pepper (V)

Slow oven roasted tomato and chargrilled pepper give a twist to a classic

Haricot Bean and Vegetable Soup with Pistou (VG)

Haricot beans poached with white vegetables and finished with basil and pine nut pistou

### MAIN COURSES

Croustade of Mushroom (V)

Baked Portobello mushroom filled with a mushroom fricassee and wrapped in crispy puff pastry.

Root vegetable and blue cheese tatin (V)

Honey roasted root vegetables, topped with puff pastry and crumbled stilton

Fennel Tart with Courgette Tagliatelle (VG)

Baked pastry tart on courgette tagliatelle served with hickory smoked tempeh

Roasted Vegetable Wellington with Cranberry Reduction (VG)

Chefs selection of vegetables encased in puff pastry bound with tomato and cous cous

Butternut Squash Risotto (VG)

Braised alborio rice with honey roasted butternut squash topped with herb crumb

Beetroot, Roasted Red Onion and Almond Milk Cheese Tarte Tartin served on Wilted Spinach (VG)

Puff pastry disc, topped with beetroot, red onion and vegan cheese, set on braised spinach

### DESSERTS

Vegan Chocolate Brownie

Dark chocolate and almond based sponge, served with coconut vegan ice-cream

Lemon Cheesecake (VG)

Date and blanched almond base, topped with a zesty cashew topping, sweetened with agave syrup

Apple and Blackberry Crumble (VG)

Seasonal cooked fruits, topped with a cinnamon crumble, served with vegan custard

Vanilla Roasted Pineapple (VG)

Served with mango sorbet and mint syrup

### TEA, COFFEE & PETIT FOURS

Tea, Coffee & Petit Fours come as standard and are served after dessert.

Our Petit Fours are homemade and our coffee is ground on-site using beans freshly roasted by an independent roaster.

## CHILDREN'S MENU

### STARTERS

Melon Boats (V)

Garlic Ciabatta served with a BBQ,  
Mayonnaise or Tomato sauce Dip (V)

Vegetable Crudités and Dips (VG)

Cream of Tomato Soup (V)

### MAIN COURSES

Roasted free range Chicken  
Roasted breast of Chicken served  
with mashed potato & gravy

Toad in the Hole  
served with mashed potato & gravy

Breaded free range Chicken goujons  
served with chips & peas

Pasta Bolognaise  
served with penne pasta

Macaroni Cheese (V)  
homemade creamy cheese pasta bake

### DESSERTS

Chocolate Fudge Sundae (V)

Trio of Ice Creams (V)

Toffee and Banana Trifle (V)

Giant Choux Bun served with  
Chocolate Sauce (V)

Pancake with Nutella and Banana (V)

Fruit and Ice Cream Smoothie (V)

Babies under 2 years old are not chargeable as parents will provide milk/baby food. Toddlers upto 2 yrs old who are recently on solid foods, Children (3-10 yrs old) and Teenagers (11-17 yrs old) incur different rates as additional guests beyond your minimum guest numbers - please refer to the price list ♦.



Half portions of the adult meal choice are also available as a children's option.



## LIQUID REFRESHMENT

### MEAL WINE

Our Bar and Beverage Manager is constantly updating our wine list as we source new and exciting wines and so a current wine list will be forwarded to you about six months before your wedding, just before your planning meeting.

For the wedding breakfast, our house wines are the most popular choice. We include half a bottle of wine per person for the wedding breakfast. It usually works out that non-drinkers are more than made up for by the heavy drinkers. Additional bottles of house wine can be added to your wedding breakfast, should you wish to offer more. Any wine not consumed during your meal will then be served to your guests free of charge during your evening reception. You may decide to choose different wines to complement each course and you can discuss this in more detail at your planning meeting.

### TOAST WINE

For toasts, we include one glass of the house sparkling wine per guest, however you can choose to upgrade from a selection of sparkling wines or champagnes and you should work on 5 glasses per bottle.

### PORTS & BRANDYS

We have a selection of ports to serve with a cheese course which is usually served during the speeches and you may choose to offer Baileys and brandy as an alternative.

### BAR TABS

For the evening party you can decide whether you would like a cash/card or pre-paid bar and if you choose to pay for the drinks we can help you decide on a probable amount at your planning meeting. The only type of card that is not accepted at the bar is American Express. All tabs are arranged on a pre-paid basis The easiest option is to add this to your bulk invoice payable three weeks prior to your wedding but you pay make the payment at the bar on the day if you prefer. Any unused bar tab will be refunded to you on your reconciliation invoice within 14 days of your wedding.

We regret that the provision of your own wines and drinks is not permitted.

## MEAL WINE

Central Monte Merlot  
Chile

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

Familia Rivero Ulecia Tempranillo  
Spain

Delicious ruby red colour with fruity bouquet, followed by a fine elegant palate

Central Monte Sauvignon Blanc  
Chile

Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

Pinot Grigio Primi Soli  
Italy

Dry, crisp and fruity with a wonderful hint of lemon.

Central Monte Merlot Rose  
Chile

Flowery perfumes on the nose with a balanced soft palate of redcurrants and cherries.

Monterey Bay Zinfandel Rose  
California, Usa

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

## TOAST WINE

Il Castelli Prosecco  
Italy

Subtle aroma with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate, and a clean finish.

Spumante Rose Serenello  
Italy

Light pink with a strawberry fragrance. A delicate and smooth wine with floral notes





# EVENING FOOD COLLECTION

Please select one of the following food selections to serve to your guests for supper during your evening reception:

## MIDDLE OF THE NIGHT MUNCHIES

Suffolk crusty bacon baps, Mini homemade burgers in sesame buns, Handmade sausage baguettes, Hand cut potato wedges and Chef’s selection of salad accompaniments.

## ITALIAN ANTIPASTI FEAST

Mixed Charcuterie of Salami, Pâtés, Parma Ham, Chorizo and Mortadella, Mixed Continental and British cheese platter, Warm rustic breads and table biscuits, Pickles and chutneys and a selection of artichokes, sunblush tomatoes, olives and capers

## FISH AND CHIP SUPPER

Mini beer battered Pollock and sea salted hand cut chunky chips served in newspaper cones with minted mushy peas and dill gherkins



## HOT & COLD FORK BUFFET

- Marinated strips of breaded Free Range Chicken
- Mini homemade Foccacia bread topped with Parma Ham, tomato and basil
- Cheese and onion straws
- Tandoori style Chicken brochettes with cucumber raita
- BBQ Pork Ribs
- Tuscan Salmon Kebabs
- Slow roasted tomato and artichoke tart
- Mini Szechuan and orange Duck wraps with spring onion and cucumber
- Mini honey and wholegrain mustard sausages
- Mini slow roasted pork en-croute with spiced apple
- Hand cut potato wedges tossed in olive oil and garlic and served with a sour cream and chive dip
- Crisp green salad
- Doughballs, marinated olives and Bloody Mary Tomatoes

Vegetarian alternatives can be made available upon request



# EVENING FOOD UPGRADES ♦

Why not really treat your evening guests with our legendary Hog Roast or BBQ Grill:

## LEEZ PRIORY HOG ROAST ♦

A whole succulent Pig Cooked slowly over eight hours until the meat is practically falling off the bone. It will be carved by one of our experienced Chefs and served with the following accompaniments

- Sage and onion stuffing
- Apple sauce
- Red cabbage coleslaw
- Green leaf salad
- Tomato salad
- Hand cut potato wedges
- Selection of fresh bread rolls
- Homemade Beetroot and Lentil Sausages (VG)



## BBQ GRILL ♦

Also available for the Autumn and Winter season is our fantastic Barbecue Grill, cooked in front of your guests and serving mouth-watering delights of:

- Salmon and King Prawn Kebabs
- Free Range Chicken Yakitori
- Mini Sirloin Steaks
- Cumberland Sausages
- Vegetable and Halloumi Skewers (V)

All served with creamy coleslaw, mixed salad, onion chutney, hand cut potato wedges, finger rolls and accompaniments

♦ Supplement indicated on separate price list.





