

SPRING / SUMMER BANQUETING MENU

STARTERS

Garden pea soup (v)

Prawn and avocado salad

Beetroot tart tartin, grilled goat's cheese, watercress, balsamic dressing

Suffolk ham hock and leek terrine, piccalilli, crostini

MAIN COURSES

Lemon and garlic roast chicken with Moroccan spices, served with new potatoes and green beans

Slow cooked lamb shoulder, salsa Verdi, olive and feta mash

Cod en papillote with potatoes, asparagus and scallion pistou

Striploin of beef, garlic and rosemary Parisian potatoes, grilled fine beans, béarnaise sauce (+£2.50 pp supplement)

Aubergine, goat's cheese and tomato bake

DESSERTS

Rhubarb and custard crème brûlée

Pecan tart, clotted cream, salted caramel sauce

Summer pudding, Chantilly cream

Strawberry Pavlova

Please choose 2 starters, 2 mains (plus vegetarian option if required) and 2 desserts for your entire party

Coffee & mints

£23.95 per person

Food allergies and intolerances

Please ask about the ingredients in your meal, when confirming your food choices.

Thank you

19

NINETEEN

— AT BRICKHAMPTON —