

NINETEEN

feasting

Please choose 1 Dish Per Course For the Entire Party (Dietary will be catered for separately)

Minimum Numbers | 40 people

STARTERS

CAPRESE BOARD | V | £8 PER PERSON

Burrata, Fired roasted peppers, marinated tomatoes, basil, pine nuts, balsamic glaze, Served with baskets of warm bread

CHARCUTERIE BOARD | £10 PER PERSON

cured meats and cheeses, bread, pickles, grilled vegetables and olives. Served with baskets of warm bread

FISH BOARD | £10 PER PERSON

Smoked salmon with horseradish cream, salt & pepper squid with sriracha mayo, smoked mackerel pate, king prawns, pickles, limes, salad & malted bloomer

MAIN COURSES

BARBECUED CHICKEN | £20 PER PERSON

Smoked chicken breast, barbecued chicken leg, served with chilli butter, baby gem lettuce & blue cheese sauce, coleslaw, sweetcorn & seasoned fries

BARBECUE MEAT BOARD | £28 PER PERSON

Ribeye beef served medium with beef fat chimichurri, smoked, charred & glazed pork belly, barbecued chicken with sriracha butter, dressed salad, tomato, cucumber & onion, coleslaw & seasoned fries

RIBEYE STEAK | £30 PER PERSON

Served medium with béarnaise sauce, Caesar salad, roasted green beans, roasted tomatoes, garlic & sage roasted potatoes

DESSERTS

APPLE & BLACKBERRY CRUMBLE | V | £7 PER PERSON

Served with jugs of creamy custard

BERRY PAVLOVA | V | £8 PER PERSON

Mixed berries drizzled with raspberry coulis on top of Chantilly cream and giant meringue

CHEESEBOARD | V | £12 PER PERSON

Mature cheddar, brie & stilton served with apricot chutney, grapes, celery, apple & crackers