

## *Sample Sharing Platter Menu*

### *Starters*

**Antipasti:** Cured meats, marinated grilled vegetables, aubergine, peppers, artichokes, torn mozzarella, olives, rocket salad, fresh focaccia, music bread, balsamic vinegar

**Country Platter:** Pork and mustard seed terrine, garlic and rosemary baked camembert, cornichon, confit heritage tomatoes, homemade pickles, sourdough, walnut bread

### *Mains*

Please select two main meats from your chosen platter below

**Platter One:** Thyme butter roast chicken, peppered topside, slow cooked shoulder of lamb

**Platter Two:** Chorizo, spinach and apricot stuffed saddle of lamb, rosemary and garlic roast sirloin, slow cooked pork belly and scratching's \*\*

**Lobster and Fillet:** Roasted lobster with a lemon, garlic and brown shrimp butter, slow cooked Surrey beef fillet served pink \*\*\*

**Grill Platter:** Buttermilk fried chicken, Texan brisket with a chimichurri sauce, BBQ pork belly ribs, Grilled halloumi and watermelon skewers (v) \*\*

\*\* £5.00 supplement charge per person

\*\*\* £10.00 supplement charge per person

Please select one potato dish and two extra side dishes from the following options to be served alongside your sharing platter

**Potatoes:** Duck fat roast potatoes, minted new potatoes, dauphinoise potatoes, patatas bravas

**Grill Platter Potatoes:** Smoked potatoes, hassleback sweet potatoes, creamed mash, patatas bravas

**Vegetables:** Honey roasted roots, buttered spring greens, sautéed kale, creamed leek and peas, soy beans

**Salads:** Caesar salad, tomato, mozzarella and red onion salad, baby gem, orange and toasted hazelnut salad, mixed bean, confit potato and mint salad, mixed leaf salad, panzanella salad

**Grill Platter Sides:** Teriyaki greens, kimchi slaw, mac & cheese, corn, refried beans



*Desserts*

*Afternoon Tea: Homemade scones with clotted cream and jam, flavoured macaroons, strawberries and cream, tart au citron*

*The Cup Cake: Double chocolate chip, lemon drizzle, blueberry, salted caramel*

*Italian: Tiramisu, Amoretti panna cotta, Balsamic strawberries*

*£42.50 per person*