

ROYAL OVER-SEAS LEAGUE

SAMPLE MENU

CANAPÉS

Prices From £15.50 PER PERSON

VEGETARIAN

- BBQ cucumber, celeriac remoulade (c) (D)
- Crispy quails eggs, celery salt (h) (D)
- Cauliflower cheese croquettes, truffle oil (h) (D)
- Feta tartlet, tomato fondue, olive tapenade (c)
- Roast shallot, thyme Tarte Tatin (h) (D)

FISH

- Crispy wonton, Devon crab, apple, seaweed (c)
- Salt cod croquettes, aioli, smoked paprika (h) (D)
- Ceviche, squid ink, cracker, lime, avocado (c) (GF)
- Tuna tarte, kimchi, soy (c) (GF)
- Spiced crab cakes, roast sweetcorn puree (h)

MEAT

- Crispy pulled pork croquettes (h) (D)
- Ham hock terrine, BBQ pineapple (c) (GF)
- Rare roast beef, Yorkshire pudding, horseradish, bone marrow glaze (h) (D)
- Roast chicken rillettes, crispy skin, tarragon crumb (c) (GF)
- Confit duck, spiced plum relish (h) (GF)

DESSERT

- Salted chocolate tart, honeycomb, orange (c) (GF – D)
- Mini choux buns, salt caramel, lemon and honey, pistachio (c) (D)
- Chocolate brownies, peanut butter cream (c) (D)
- Berry tart, orange cream patisserie, apricot glaze (c) (D)
- Brioche doughnut, cinnamon sugar (h) (D)

BOWL FOOD

Prices From £24.80 PER PERSON

HOT

- Honey & mustard Old Spot sausage with colcannon mash and onion gravy
- Moroccan spiced chicken with chickpea, yogurt and coriander leaf
- Mini fish and chips with real ale batter and tartar sauce
- Roast Scottish salmon with braised puy lentils, dill and preserved lemon
- Beetroot tortellini with aged feta and savoury granola

COLD

- Salt baked celeriac with crème fraîche, black garlic and thyme
- 'The Botanist' gin cured salmon with lemon potato salad, crispy skin and chervil
- Lincolnshire rabbit and caramelised onion rillettes with sourdough toast
- Roast golden beetroot with whipped goats cheese and sherry concasse dressing

SWEET

- Warm cinnamon beignets with vanilla cream and candied lemon
- Blenheim apple and Victoria plum cobbler with toffee custard
- Yogurt panna cotta with honeycomb and chocolate

All prices quoted are on a per person basis unless otherwise stated.
Prices exclusive of VAT. Bespoke menus, including gluten free dishes, are available.
(GF) – Gluten Free / (D) – Contains Dairy

