



Canapes

HOT

Rare roast beef Yorkshire pudding, horseradish crème fraiche, watercress.

Confit pork belly, apple puree, crispy crackling.

Asian spiced king prawn gyoza, Siracha mayonnaise.

Harissa spiced pork meat balls, molasses & black onion seed.

Pigs in blankets, mustard mayonnaise, port & mustard glaze.

Steak & chips skewer, chimichurri.

Mini fish & chips, tartare sauce.

Crispy katsu chicken skewers.

Haggis Bonbon, chilli jam.

Wild mushroom, truffle, Arancini, mushroom ketchup.

Sweet potato, mature cheddar, chive souffle.

Gruyere cheese, red onion chutney tart.

COLD

Smoked salmon, crème fraiche, caviar blinis.

Smoked mackerel pate, fennel, orange crostini.

Course chicken liver pate, red onion jam, toasted brioche.

Pork & black pudding sausage roll, tomato chutney.

Watermelon, Serrano ham, feta.

Pressed ham hock terrine, piccalilli.

Goats cheese, sun blush tomato, olive crostini.

Bocconcini, cherry tomato, basil skewer.

Roast Mediterranean vegetable filo tart.





Starters

Chicken liver parfait, red onion jam, thyme infused butter,
toasted sourdough.

Salt baked beetroot, whipped goats' cheese, poached pear,
toasted hazelnuts, orange dressing. (GF) (V)

Smoked ham hock terrine, pickled vegetables, mustard
mayonnaise, toasted brioche.

Butternut squash, oyster mushroom risotto, chive oil, toasted,
pine nuts. (GF) (V)

Raspberry, Gin, cured salmon gravadlax, celeriac remoulade,
watercress. (GF)

Exotic mushrooms, tarragon cream, toasted brioche, truffle.
(V)

Classic prawn cocktail & crayfish salad, wholemeal sour dough
& butter.

Slow roast tomato, caramelised onion, feta tart, dressed rocket
salad. (V)

Traditional chicken Caesar salad, crispy pancetta, garlic
crouton, parmesan.

Heritage tomato, burrata, basil, caprese salad, balsamic
dressing. (GF) (V)

Confit belly pork, black pudding fritter, apple cider puree.

Sweet roast vine ripe tomato soup, pesto oil, garlic rubbed
toasted sourdough. (V)

Chicken, pistachio, serrano ham pressed terrine, piccalilli,
dressed mixed leaf's. (GF)





Plated Mains

Roast chicken breast, truffle pomme puree, wild mushroom sauce, braised carrot, tender stem. (GF)

Twelve hour braised blade of beef, horseradish mash. Bourguignon sauce, honey roast carrot, baby leek. (GF)

Fillet of seabass, sun blush tomato, basil, olive crushed potato, asparagus, chervil velouté. (GF)

Eight-hour pork belly, Pepsi cola jus, black pudding & herb potato cake, roast chantenay carrots, puffed crackling.

Pan fried Scottish salmon, thyme roast fondant potato, sauteed green beans, lemon & chive Beurre blanc. (GF)

Chicken supreme stuffed with Italian sausage, spinach & garlic, rosemary sauteed potato, fine ratatouille, balsamic roast tomato.

Lutterworth butchers' pork & herb sausages, creamy mashed potatoes, caramelised onion gravy steamed greens.

Roast herb crust rump of lamb, classic dauphinoise potato, braised red cabbage.

Pan seared Gressingham duck breast, confit leg Bon Bon, charred shallot, fondant potato, cherry jus, baby carrot.

Fillet of beef Wellington, Sixteen-hour potato, honey roast root vegetables, port jus (£12pp supp)

Pan fried chicken breast, chicken crackling, herb infused potato fondant, hispi cabbage, braised carrot, chicken jus. (V/GF)

Pan fried fillet of seabass, potato rosti, tender stem, French beans, Rico de Gallo salsa, hollandaise. (GF)





Meat Free

Butternut squash, spinach & ricotta Wellington, fondant potato, red pepper sauce, steamed greens. (V)

Wild mushroom, spinach & truffle gnocchi, basil mascarpone, toasted sourdough.

Chickpea & jackfruit coconut curry, basmati pilaf, garlic & coriander flatbread. (VEGAN)

Moroccan spiced vegetable tagine, pomegranate, lemon cous cous, labneh & Zaatar dip, harissa rubbed flatbread. (V)

Wild mushroom & leek risotto, herb crust sweet cherry tomatoes, shaved parmesan, herb oil. (GF/V)

Cauliflower, spinach and pumpkin puff pastry parcels, mashed potato and onion gravy (VEGAN)

We can amend all vegetarian mains to be suitable for Vegans





Dessert

Sticky toffee pudding salted caramel sauce, vanilla bean ice cream.

Classic caramelised citrus tart, raspberry compote, clotted cream.

Bramley apple & berry crumble tart, vanilla Crème Anglaise. White chocolate & raspberry cheesecake, white chocolate crumb.

Triple chocolate brownie, chocolate sauce, white chocolate ice cream.

Eton mess, mixed berry compote, meringue kisses, vanilla cream.

Lemon & lime posset, gingerbread crumb, blueberry compote.

Pear & ginger frangipane tart, Chantilly cream, ginger syrup. Milk chocolate & orange cheesecake, orange Cointreau syrup, pistachio crumb.

White chocolate & apricot brioche bread & butter pudding, clotted cream.

Dark chocolate delice, macerated cherries, honeycomb, Madagascan vanilla ice cream.

Trio of mini desserts, please speak to us about choosing your perfect trio. (£3supp)

PLEASE SPEAK TO US ABOUT CREATING ANY OF THESE DESSERTS FOR GLUTEN FREE/ DAIRY FREE GUESTS



Sharing

SHARING BOARD STARTERS

Antipasti

Parma Ham, salami Milano, chargrilled artichokes, sunblush tomatoes, marinated olives, rocket and basil, foccacia

Mezze

Chargrilled vegetables, harissa spiced falafels, red pepper hummus, charred baby gem, marinated olives, grilled asparagus, flatbreads with zaatar topping

SHARING BOARD MAIN COURSE

Southwest Feast

Low n slow Beef Brisket, Sweet and Sticky baby back ribs, Chipotle and lime buttered Corn on the cob, Seasoned Wedges, Rainbow Slaw, Mixed Leaves

Roasted Sirloin (supp £3pp)

Mustard roasted Sirloin of Lutterworth beef, Yorkshire Puddings, Beef dripping
roasties, Honey roasted root vegetables, pan gravy.

Roasted Pork

Roasted loin of pork, crispy crackling, roasted apples, parmentier potatoes,
bacon and cabbage, scrumpy gravy

Please see our firecage barbecue menu for other sharing board options





FIRECAGE BBQ

Choose 3 meats

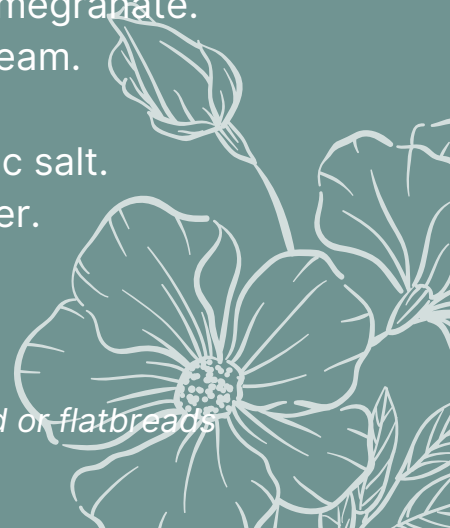
Argentinian spiced pinwheel sausage, Pico De Gallo.
Harissa & mint spiced lamb kofta, tzatziki dip.
Lemon & thyme marinated chicken skewer.
Rump steak, chicken, chorizo mixed grill skewer, chimichurri.
Traditional thick butchers' sausage.
Cedar wood hot smoked salmon.
BBQ pork ribs, Bourbon BBQ sauce
6oz Beefburger pattie
Low n slow pulled beef brisket, peppercorn sauce.
Low n slow pulled pork, Bourbon BBQ sauce.

Add a vegetarian option

Portobello mushroom, halloumi burger, chilli jam.
BBQ feta, honey, sesame
Smoked tofu, roasted shallots and peppers, bourbon
barbecue sauce (vegan)
Mixed bean and herb sausages (vegan)

Choose 3 sides

Crispy rainbow slaw.
Heritage tomato, mozzarella, basil & balsamic salad.
Chickpea & harissa hummus.
Seasonal big green salad.
Charred Mediterranean couscous salad, pomegranate.
Cajun spiced potato wedges, sour cream.
New potato, chive salad.
Smokey herb roast new potatoes, garlic salt.
Charred corn on the cob, lime butter.
Courgette, halloumi skewers.
Greek salad



The menu is served with appropriate bread rolls and or flatbreads



Evening Food

Hand stretched pizza with couples favourite toppings

Fish goujons & chips served in cones

Sausage, bacon, mushroom baps

**Ultimate chilli con carne, rice, cheese, guacamole, nachos,
sour cream, veg option**

Pork pie, stilton cheese tower, chutneys, crackers, fruits

**Shawarma chicken wraps, slaw, chilli. Yogurt, salad,
flatbreads**

Antipasti grazing board

And of course the infamous...

Fraser's Fancy Fries

Loaded crispy skin on fries topped with

Big beefy - Low n slow pulled beef brisket, peppercorn
sauce, crispy onions

Boozy Babe - Low n slow pulled pork, bourbon and maple
sauce, slaw and cheese

Happy Hipster - Indian spiced jackfruit and chickpeas,
Punjabi pickle, coconut raita

