

# Wig & Mitre<sup>®</sup>™

## Party Group Menu

This menu is available from Thursday 25th January until Wednesday 16<sup>th</sup> May 2018

### Starters

*Indian Spiced Sweet Potato & Lentil Soup with Red Onion Bhaji* **G** **Vegan**

*Haggis, Neeps & Tatties with Whisky Cream Sauce*

*Twice Baked Cheese Soufflé with Spinach, Cote Hill Blue & Chives* **G** **V**

*Seared Scallops with Slow Cooked Belly Pork & Five Spice Butternut Squash Puree* **G** (£5.00 supplement)

**Mains** *Wig & Mitre Nut Roast Wellington with Dauphinoise Potatoes, Honey Roasted Carrots & Parsnips, Red Wine & Thyme Gravy* **V**

*Fillet of Salmon with Saffron & Leek Mash, Spinach, Beurre Blanc & Tomato Concasse* **G**

*Poached & Roasted Chicken Breast Wrapped in Parma Ham with Potato Gnocchi, Wild Mushrooms, Garlic & Stilton*

*Roasted Rack & Slow Cooked Shoulder of Lamb with Bubble & Squeak, Red Currant & Mint Gravy* (£8.00 supplement) **G**

**Puddings** *Baked Apple & Cinnamon Rice Pudding* **G** **V**

*Baileys Crème Brûlée with Guinness Cake* **V**

*Sticky Figgy Pudding with Butterscotch Sauce & Honeycomb Ice Cream* **V**

### Cheeses

*English and European Cheeses with Biscuits, Celery, Grapes & Chutney* £9.00

**3 Courses £25.00      4 Courses £30.00**

**V** suitable for Vegetarians **G** Gluten-free

### Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.