

Wig & Mitre^{®TM}

Party Group Menu

This menu is available from Thursday 17th May 2018 until Wednesday 19th September 2018

Starters

Thai Crab, Sweetcorn & Coconut Milk Soup **G**

Beef Brisket, Blackstick Blue Cheese & Tarragon in a Yorkshire Pudding

Warm Hummus with Grilled Flatbread, Spicy Nuts & Olive Salad **Vegan**

Twice Baked Cheese Soufflé with Red Onion Marmalade & Scrumpy Sussex **G V**

Mains

Sauté Chestnut Mushrooms, Red Onions, Chilli, Garlic & Coriander with Spaghetti **G Vegan**

Slow Cooked Pork Collar with Black Pudding, Smoked Applewood Cheddar Mash & Bacon Peas

Baked Cod with Pea, Broad Bean & Mint Risotto & Rocket Parmesan Salad **G**

Beef Fillet & Mushroom 'Tornado Rossini' with Brioche, Spinach, Puff Pastry & Madeira Sauce (£10 Supplement)

Puddings

White Chocolate Mousse with Cointreau Marinated Strawberries & Shortbread **G**

Belgian Waffle with Butterscotch Sauce & Salt Caramel Ice Cream **V**

Passion Fruit & Coconut Posset with Toasted Almonds & Pain au Raisin **V**

Cheeses

English and European Cheeses with Biscuits, Celery, Grapes & Chutney

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.