

# Wig & Mitre<sup>®</sup>™

## Party Group Menu

This menu is available from Thursday 20<sup>th</sup> September 2018 until Wednesday 1<sup>st</sup> January 2019

### Starters

*Roast Plum Tomato, Red Pepper & Smoked Paprika Soup with Herb Oil G Vegan*

*Twice Baked Cheese Soufflé with Goats Cheese & Spinach G V*

*Thai Spiced Tuna Fishcake with Lime, Sweet Chilli & Coriander Sauce*

*Chicken Liver Parfait with Fruit Chutney & Toasted Rye Bread*

### Mains

*Sweet Potato & Red Lentil Dhal with Spring Onion & Coriander Rice & Onion Bhaji G Vegan*

*Grilled Seabass with Bubble & Squeak, Pickled Carrots & Juniper Butter Sauce G*

*Confit Pork Belly with Black Pudding, Butter Mash & Creamed Leeks*

### Puddings

*Warm Double Chocolate & Fudge Sponge with Salt Caramel Ice Cream V*

*Bramley Apple, Cinnamon & Sultana Strudel with Vanilla Custard V (Vegan Custard Available)*

*Caramel & Pecan Crème Brûlée with Shortbread G 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.