

Wig & Mitre[®]™

PARTY GROUP MENU

This menu is available from Thursday 24th January 2019 until Wednesday 22nd May 2019

Starters

Jerusalem Artichoke, Garlic & Potato Soup with Truffle Oil **G Vegan**

Haggis Neeps & Tatties Fritter with Whiskey Cream Sauce

Twice Baked Cheese Soufflé with Roasted Red Onion & Stilton **G V**

Mains

*Grilled Whole Plaice with Samphire, Parmentier Potatoes
& Hollandaise Sauce* **G**

*Sun Blushed Tomato, Basil & Toasted Pinenut Arancini
with Baked Ratatouille* **Vegan**

Confit Duck Leg, Garlic Sausage, Roast Root Vegetable & Bean Cassoulet

Puddings

*Baked White & Dark Chocolate Marbled Cheesecake with Rocky
Road Ice Cream* **V**

Sticky Toffee Pudding with Butterscotch Sauce & Salt Caramel Ice Cream **V**

Warm Brandy & Blackcurrant Bakewell Tart with Vanilla Ice Cream **V**

*Baked Coconut, Saffron & Cardamom Rice Pudding
with Pineapple Jam* **G Vegan**

Cheeses

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

3 COURSES £20.00 per person – 4 COURSES £25.00 per person

£5 per head deposit upon booking, please

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.