

# Wig & Mitre<sup>®</sup>™

## PARTY GROUP MENU

This menu is available from Thursday 23<sup>rd</sup> May 2019 until Wednesday 25<sup>th</sup> September 2019

### Starters

*Carrot & Coriander Soup* **G VE**

*Twice Baked Cheese Soufflé with Spinach & Mature Cheddar* **G V**

*Panko Breaded Salmon & Dill Fishcake with Roast Garlic & Saffron Aioli*

*Ham Hock, Black Pudding & Mustard Terrine with Apple & Ale Chutney*

### Mains

*Chestnut Mushroom & Red Pepper Stroganoff with Braised Wild Rice  
& Dill Gherkins* **G VE**

*Slow Roasted Pork Belly with Lyonnaise Potatoes, Green Beans & Caramelised  
Apple Cider Sauce* **G**

*Smoked Haddock & Parsley Risotto with Leeks, Spinach & Crispy Hens Egg*

*Roast Rump of Lamb with Fondant Potato, Minted Peas, Lamb Shoulder  
Croquette & Jus (£5 supplement)*

### Puddings

*Poached Pear with Star Anise, Candied Pecans & Raspberry Sorbet* **G VE**

*Warm Pineapple Upside Down Cake with Vanilla Ice Cream* **V**

*Tonka Bean Crème Pot with Honey, Oat & Almond Granola & Triple  
Chocolate Cookie* **V**

### Cheeses

*English and European Cheeses with Biscuits, Grapes, Walnuts & Wig & Mitre  
Chutney*

**3 COURSES £25.00 per person – 4 COURSES £29.95 per person**

**£5 per head deposit upon booking, please**

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

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.