

Wig & Mitre[®]

PARTY GROUP MENU

This menu is available from Thursday 26th September 2019 until Wednesday 22nd January 2020

Starters

Indian Spiced Parsnip Soup G VE

Twice Baked Cheese Soufflé with Caramelised Baby Onions & Stilton G V

Chicken Liver, Smoked Bacon & Port Pate with Wig & Mitre

Chutney & Granary Toast

Prawn Cocktail with Crab Marie Rose, Cucumber & Lemon G

Mains

Roast Corn-Fed Chicken Breast with Dauphinoise Potatoes, Honey Roast

Parsnips & Caramalised Onion Sauce G

Grilled Seabass with Mussels, Garlic, Parsley, White Wine

Velouté & Baked Gnocchi

Roast Duck Breast with Fondant Potato, Braised Red Cabbage,

Cherry & Red Wine Sauce G

Moroccan Spiced Sweet Potato, Chickpea & Tomato Tagine with Almond

& Apricot Cous Cous VE

Puddings

White Chocolate Mocha Crème Brûlée with Amaretti Biscuits V

Carrot & Ginger Cake with Blackcurrant Sorbet & Caramelised Orange Sauce GVE

Baileys & Golden Sultana Bread & Butter Pudding with Vanilla Custard V

Apple, Pear & Honey Iced Parfait with Oat Crumble & Butterscotch Sauce V

Cheeses

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

Chutney

3 COURSES £27.50 per person – 4 COURSES £32.50 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.