

GRADUATION MENU 2019

Available 20th-27th July. Pre orders essential for tables of 6 or more

Starters

Smoked Salmon, Smashed Avocado with Chilli, Coriander and Lime, Baby Tomatoes, Garlic Bruschetta

Chicken Liver and Port Parfait, Parsley Butter, Toasted Granary, Spiced Chutney

Spiced Vegetables Samosas, Soya Yogurt Spiced Raita, Dressed Leaf Salad (vegan)

Parma Ham, Buffalo Mozzarella, Beef Tomato, Baby Basil, Olive Oil, Aged Balsamic and Pesto

Panko Breaded Halloumi, Pomegranate and Scorched Cranberry Salad, Toasted Almonds, Crispy Rocket (V)

Buttermilk Chicken Goujons, Pickled Cucumber Ribbons, Chick Pea Salad, Toasted Peanuts, Chilli Aoili

Beer Battered Haddock Goujons, Rocket and Crispy Caper Salad, House Tartar Sauce

Main Course

Pan Roasted Chicken Breast, Cheddar Creamed Potatoes, Carrot Puree, Buttered Spinach, Crispy Hen Egg, Tarragon and White Wine Cream Sauce

Braised Shoulder of Lamb, Rosemary Creamed Potatoes, Buttered Spinach and Kale, Glazed Chantarray Carrots, Red Wine Jus

Confit and Pressed Belly Pork, Tempura Bury Black Pudding, Glazed Carrots, Sage Creamed Potatoes, Greens, Smoked Bacon, Port Wine Jus

Pan Roasted Salmon Fillet, Nicoise Salad of Local New Potatoes, Greens Beans, Local Leaf, Sun Dried Tomato, Soft Boiled Egg, Olive Oil and Balsamic Dressing

Roasted Vegetable and Sweet Potato Thai Red Curry, Braised Rice, Roti Bread (vegan) – add King Prawns for £2.50

28 Day Matured Rib Eye Steak, Lager Battered Onion Rings, Thyme Roasted Mushroom and Tomato, Hand Cut Chips, Peppercorn Sauce (£4 supplement)

Dessert

Chocolate Brownie, Berries, Vanilla Bean Ice Cream

Banoffee Sundae; Caramelised Banana, Salted Caramel Ice Cream, Chantilly, Chocolate, Salted Caramel Sauce, Candied Banana 'Biscuit'

Sticky Toffee Pudding, Butterscotch Sauce, Mrs Dowson's Vanilla Bean Ice Cream

Citrus Fruit Posset, Lemon Curd, Peanut Butter Shortbread, Summer Berries

Selection of English and French Cheeses, Biscuits, Chutney, Apple Slices

FREE CRICKETERS ROYALE FOR ALL GRADUATES

15% discount on all pre ordered Prosecco and Champagne

2 Course - £20

3 Course - £25