



MARKET FRESH
EVENING SAMPLE MENU

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OUR MARKET FRESH MENU CHANGES EVERY WEEK AND MAKES THE MOST OF SEASONAL, LOCALLY SOURCED INGREDIENTS

£22.92 + VAT PER PERSON WHEN NOT AS PART OF A PACKAGE.

For groups over 20 people, please select 1 starter, 1 main course and 1 dessert for the entire group.
This menu can be ordered for up to 12 guests. It can only be ordered on the day of the event)

STARTERS

Grilled Mackerel, Chorizo Braised Leeks

Pea, Pear & Watercress Soup, Crème Fraiche (v)

Spicy Sausage & Tenderstem Broccoli Pizzetta, Chilli Oil

Watermelon, Heritage Tomato & Goats Cheese Salad, Herb Dressing (v)

MAIN COURSES

Oven Roasted Chicken Supreme, Sweet Potato & Spring Onion Potato Cake, Wild Mushroom Fricassee, Wilted kale

Pan-Seared Coley, Thai Green Mussel Broth, Coriander Cress

Char-Grilled Pork Chop, Jersey Royal, Watercress & Walnut Salad, Apple & Mustard Dressing

Pan-Fried Polenta, Wye Valley Asparagus, Roasted Piquillo Pepper, Salsa Verde (v)

DESSERTS

Coconut & Cherry Ice Parfait, Roasted Pineapple, Pineapple Gel

Exotic Fruit Platter

Rhubarb Crumble, Ginger Crème Fraiche

Farmhouse Cheese Selection, Fruit Chutney, Celery, Grapes & Crackers

Why not finish your meal with one of our liqueur coffees or an espresso martini £5.95

A vegetarian option will be provided if a meat dish is selected. If you wish to offer the group a choice, this can be arranged at a supplement of £5.00 + vat per person. In this situation we will also require a pre-order and table plan outlining where guests are seated along with the required pre ordered food choices.