

Suite Menu 2019 / 2020

Choose ONE hot and THREE cold options from the following:

£25 per person (minimum of 6 people)

Hot Options

- A. **Indian selection** - A trio of spinach pakora, onion bhaji & vegetable samosa.
Served with poppadum's and pickle tray (V) (Ve) (GF available)
- B. **British selection**- mini cottage pies, mini steak and chicken and tarragon pie, mini quiche.
Served with ale chutney.
- C. **Tex-Mex selection** - Southern style chicken goujons, beef chilli & five bean chilli tortilla boats
Served with nachos, sour cream dip, salsa & jalapeños.

Cold Options

- D. **Vegan sharing platter:** Vegan terrine, Vegan flaky pastry rolls, vegetable sticks with hummus dips, tomato chutney and crusty rolls. (V)
- E. **Antipasti sharing platter:** Selection of finest olives, marinated vegetables, feta cheese, breads and dips (V) (Ve) (GF Available)
- F. **Filled tortilla wraps:** Greek style salad (V) and sweet chilli chicken wraps
- G. **Ploughman's:** Bite size cheddar, pork pie wedges, mustard glazed sausage rolls, pickled red cabbage, ale chutney, piccalilli and rustic bread.
- H. **Charcuterie sharing platter:** A selection of cured meats, pate, olives and bread (GF available)
- I. **Greek summer salad bowl:** Feta, tomatoes, olives, peppers, red onions, and rocket bound with a mint yogurt dressing with hummus and pitta strips. (V)
- J. **Snack bucket:** Bucket of Henderson's relish Yorkshire crisp, tortilla chips, jalapeños, salsa and sour cream and chive dip. (V) (GF)
- K. **Cheeseboard:** Wedges of local cheeses served with ale chutney, caramelised red onion chutney and cheese biscuits (V) (GF Available)
- L. **Tower of treats:** Selection of classic cakes and pastries

Add Additional items:

Hot option - £8 pp

Cold option - £8 pp

Gluten free and vegan dessert are available.

Vegan devil's food cake - £6 pp

Gluten free chocolate fudge cake - £6 pp

Please advise on booking food on any dietary requirements.