

## LARGE PARTY MENU

3 Course £24.95

ADD: Stone baked breads & Norcarella olives £2pp

### TO START

#### ROAST PLUM TOMATO SOUP (v)

Crispy shallots, pesto, baked bread & whipped butter

*\*(ve) upon request*

#### HONEY GLAZED CHIPOLATAS

Mustard mayo

#### HUMMUS & GARLIC FLATBREAD (ve)

Tahini dip, harissa, chickpeas,  
sesame seeds, coriander, pomegranate

#### CHICKEN LIVER PATE

Red onion marmalade & toasted door stop brioche

#### THE QUEENS' PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter

### MAINS

#### CHICKEN PANANG CURRY

Marinated chicken, spicy peanut, sweet potato,  
coriander & lemon rice, Thai basil, flatbread

#### TOFU KATSU CURRY (ve)

Deep fried crispy tofu, coconut katsu sauce,  
chard pak choi, lemon rice

#### CHEESE & ONION PIE (v)

Smoked applewood, mature cheddar, fairground  
onions, short-crust pastry, chips, dressed mixed salad

#### FISH & CHIPS

Beer battered fresh Fleetwood fish,  
hand-cut chips, mushy peas, tartare sauce

#### THE QUEENS' DOUBLE CHEESEBURGER

British beef, brioche bun, American cheese, Russian  
dressing, pickles, butter leaf, tomato, red onion, slaw,  
fries

#### VEGAN BUDDHA BOWL (ve)

Spiced butternut squash, herby red quinoa,  
hummus, garlic roasted chickpeas, avocado,  
falafel, salt 'n' pepper sesame broccoli,  
garlic flatbread

#### 10oz SIRLOIN STEAK

Grilled tomato, mushroom, onion rings,  
chips & peppercorn sauce  
**+£6 supplement**

### PUDDINGS

#### CHERRY TRIFLE

Amarena cherries, custard, whipped  
vanilla cream, chocolate

#### BAKED VANILLA CHEESECAKE

Lemon curd, raspberries, mint,  
crushed meringue

#### STICKY TOFFEE PUDDING

Butterscotch sauce, salted caramel ice cream

#### VANILLA ICE CREAM

Three scoops



Please notify us of any food allergies when placing your order

## BUFFET MENUS

### AFTERNOON TEA

£15pp | Minimum 15 people | Available until 5pm daily  
Add prosecco reception +£4pp

**HOMEMADE SAUSAGE ROLLS**  
**EGG MAYONNAISE SANDWICHES (v)**  
**HONEY ROAST HAM & TOMATO SANDWICHES**  
**VINTAGE CHEDDAR & CHUTNEY SANDWICHES (v)**  
**HAND-CUT CHIPS & DIPS (v)**  
**SALAD BOWLS & COLESLAW (v)**

**KOREAN CHICKEN BITES**  
Spicy gochujang sauce, lime, coriander, sesame  
**ROASTED SWEET POTATO & CHICKPEA FALAFAL (ve)**  
Sesame seeds, soy, tahini dip, ribbon mango, coriander & mint salad  
**HUMMUS & GARLIC FLATBREAD (ve)**  
Tahini dip, harissa, chickpeas, sesame seeds, coriander, pomegranate

### HOMEMADE SCONES, JAM & CREAM

**CHOCOLATE BROWNIE BITES, CHANTILLY CREAM & RASPBERRIES**

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### STREET FOOD

£15pp | Min 15 people  
Add prosecco reception +£4pp

**CHEESEBURGER SLIDERS**  
**HONEY GLAZED CHIPOLATAS**  
Mustard mayo  
**KOREAN CHICKEN BITES**  
Spicy gochujang sauce, lime, coriander, sesame  
**HAND-CUT CHIPS, SALAD BOWLS, COLESLAW & DIPS (v)**

**HUMMUS & GARLIC FLATBREAD (ve)**  
Tahini dip, harissa, chickpeas, sesame seeds, coriander, pomegranate

**FISH GOUJONS**  
Tartare sauce

**ROASTED SWEET POTATO & CHICKPEA FALAFAL (ve)**  
Sesame seeds, soy, tahini dip, ribbon mango, coriander & mint salad

**CHOCOLATE BROWNIE BITES**  
Chantilly cream, raspberry

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### HOT BUFFET

£15pp | Minimum 20 people  
Add prosecco reception +£4pp

Choose two options from the list below. All served with a selection of baked breads

**TOFU KATSU CURRY (ve)**  
Deep fried crispy tofu, coconut katsu sauce, chard pak choi, rice

**CHICKEN, LEEK & ROOT VEG PIE**  
Puff pastry lid, garlic new potatoes

**BEEF BOURGIGNON PIE**  
Puff pastry lid, garlic new potatoes

**CHICKEN PANANG CURRY**  
Marinated chicken, spicy peanut, sweet potato, Thai basil, rice

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.