

The Celebration MENU



STARTERS

ASSORTED INDIANS APPETIZERS, VEGETABLE SAMOSAS SERVED WITH POPPADOM'S MANGO CHUTNEY ONIONS SALAD.

OR

LOADED NACHOS SERVED WITH TOMATO SALSA SOUR CREAM, GUACAMOLE, NACHO CHEESE SAUCE & BACON BITS

MAIN

CLASSIC CHICKEN TIKKA MASALA WITH BASMATI RICE AND WARM NAAN BREAD

OR

SLOW COOKED BEEF CHILLI CON CARNE SEASONED POTATO WEDGES SOUR CREAM AND MATURE CHEDDAR CHEESE CRUNCHY COLESLAW MIXED TOMATO CUCUMBER AND RED ONION SALAD

QR CODE FOR
ALLERGENS MENU



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STARTERS

PICNIC PLATTER

MATURE CHEDDAR CHEESE, COLD MEATS, CHEESE AND PICKLE SAUSAGE ROLL,
CLASSIC QUICH PICKLED ONIONS FRESHLY BAKED ROLLS AND PICCALILLI

MAIN

SLOW COOKED BEEF BOURGUIGNON RED WINE SHALLOTS AND BUTTON
MUSHROOMS FINISHED WITH BACON LARDONS AND FRESH CHOPPED PARSLEY.
SERVED WITH ROSEMARY AND SEA SALT ROASTED POTATOES

OR

PIRI PIRI CHICKEN ROASTED WITH CHILLI AND LEMON RED PEPPER AND GARLIC
SERVED WITH STEAMED BASMATI GARLIC OIL

OR

TERIYAKI GLAZED CHICKEN BREAST WITH SPRING ONION AND PEPPERS SERVED
WITH STEAMED BASMATI GARLIC OIL TOSSED MIXED SALAD CRUNCHY COLESLAW
SUN BLUSH TOMATO ORZO

DESSERTS

A SELECTION OF CLASSIC CAKES

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