

STEPHEN BAYLISS

Saturday 25th March 2017

Menu

Thai Style Fishcake

Served on a bed of Noodles, Sesame, Oriental Vegetables and Szechuan Sauce Salad

Vegetarian Option – to be pre-ordered prior to the event

Spring Vegetable Soup

Served with a Fresh Bread Roll

Slow Braised Lamb Shank

Served with a delicate White Wine and Mint Jus

Served with Bubble and Squeak Mash and Market Fresh Vegetables

Vegetarian Option – to be pre-ordered prior to the event

Roasted Aubergine stuffed with Ratatouille & Mozzarella with Napoli

Served with Chefs choice of Vegetables & Potatoes

Crème Brulee Cheesecake

Served with Berry Garnish, Fruit Coulis and Chantilly Crème

Freshly Brewed Coffee & Chocolates Mints

All special dietary requirements including vegetarian options must be pre-ordered 14 days prior to the event



ALLERGEN & FURTHER MENU INFORMATION

(v) Suitable for vegetarians. Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc., to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.