

## LUNCH BOOKINGS BETWEEN 10 AND 55 GUESTS

|                       |   |
|-----------------------|---|
| <b>Availability</b>   | Lunch: Mon – Sat  |
| <b>Minimum guests</b> | 10 guests   |
| <b>Price</b>          | Lunch - £35 three courses, £27 two courses (+12.5% service charge on entire bill)                           |
| <b>Deposit</b>        | £10 per guest   |
| <b>Cancellation</b>   | Within 7 days of event, no refund. Within 14 days of event, 50% refund. Over 14 days of event, full refund. |
| <b>Terms</b>          | Pre-order required 7 days prior to event  |

|                 | Lunch   |
|-----------------|---|
| <b>Starters</b> | <ul style="list-style-type: none"> <li>Asparagus &amp; vermicelli spring rolls, teriyaki dip (v, ve) [2, 12, 13]</li> <li>Stuffed portobello mushroom with cheddar &amp; sun-dried tomatoes [7]</li> <li>Prawn cocktail with brandy marie rose sauce with sourdough [2, 3, 4] (gf*)</li> </ul>  |
| <b>Mains</b>    | <ul style="list-style-type: none"> <li>Aubergine &amp; courgette Provençale style gnocchi (v, ve*) [2, 7]</li> <li>Flatiron steak (8oz), house fries, rocket salad, peppercorn sauce (rec. medium-rare) [7, 9]</li> <li>Sirloin steak (8oz), house fries, rocket salad, peppercorn sauce (+£5 supplement) [7, 9]</li> <li>Salmon &amp; haddock fish pie, topped with cheddar mash &amp; seasonal vegetables [2, 3, 5, 7, 8]</li> <li>Sea bass fillet, house fries, house salad, lemon caper butter [5, 7, 9]</li> </ul> |
| <b>Dessert</b>  | <ul style="list-style-type: none"> <li>Crème Brûlée (v) [2, 4, 7]</li> <li>Vanilla Ice Cream with Seasonal Fruit (v) [7]</li> <li>Chocolate brownie with vanilla ice cream (v) [2, 4, 7]</li> </ul>   |

## UPGRADES

|                            |   |
|----------------------------|---|
| <b>Bread (pp)</b>          | Marks sourdough bread with butter & balsamic oil on arrival - £3 [2, 7]   |
| <b>Gordal Olives (pp)</b>  | Queen pitted Gordal Olives on arrival - £3 [no allergens]   |
| <b>Arrival drinks (pp)</b> | Pimms & Lemonade - £7.50, Aperol Spritz - £9.50, Prosecco £6, Champagne £15   |
| <b>Wine packages</b>       | <ul style="list-style-type: none"> <li>Between 4 and 10 bottles (10% off menu price)</li> <li>Between 11 and 27 bottles (15% off menu price)</li> </ul> |
| <b>Bottled Water</b>       | Still or sparkling water at £4 per 750ml bottle   |

**Allergens** [1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates. [ve\* - can be made vegan] [gf\* can be made gluten free]