PRIVATE PARTY FOOD MENU

Luxury Food options to compliment your exclusive reservation.

Deluxe Menu
Sunday – Friday £35pp
Saturday £45pp

Starters

Prawn Cocktail

(can be made Gluten-free upon request)
Marie Rose Sauce with Shredded Lettuce & Brown Bread

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Chicken Liver Pate

(Can be made Gluten-free upon request)
With Chilli Jam & Warm Homemade Bread

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5 Root Vegetable Soup

(Can be made Gluten-free upon Request)
Onion Bhaji & Homemade Bread

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Tomato. Olive & Basil Bruschetta

(Vegan)
With Balsamic Dressing

Desserts

Homemade Pistachio Tart
With Vanilla Bean Ice Cream

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Sticky Toffee Pudding
With Warm Caramel Sauce & Vanilla Bean Ice Cream

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Babba Rum Sponge Cake

Toffee Biscuit Base With Vanilla Bean Ice Cream, Glazed Bananas & Chocolate Toffee Fudge sauce

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Selection Of Homemade Gelato

Salted Caramel, Fior Di latte & Pistachio

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Vegan Berry Pavlova

MAINS

Tuscan Braised Lamb

Rosemary Whipped Potatoes, Garden Vegetables

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Seared Chicken Breast

Fondant Potato, Green Veg Bundle & Mushroom Stroganoff Sauce

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MuMu Burger Beef Burger

with Lettuce, Tomato, Smoked Cheese & BBQ Mayo with Chips

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Pan-Fried Fillet of Salmon

with Fresh Water Prawns (Can be made Gluten Free on Request) Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

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Vegan MuMu Murger

Vegan Falafel Patty, Vegan Cheese, BBQ Sauce & Vegan Mayo with Chips & Vegan Slaw
Vegan Mayo with Chips & Vegan Slaw

Now We Do Celebration Cake

We Do Homemade Tiramisu Cake With Personalized Message And Name For £55.00

(Please keep the message short)