

CBH Three Course “Table Sharing” Menu

Please note prices quoted represent the food and hot beverage value. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware then costed additionally to suit your specific requirements – call us today and let CBH do the rest.

Sharing Starters

Please choose one of the following:

A taste of the Mediterranean

Sharing “Mezze” platters of air dried ham, salami, baby mozzarella, roast peppers, char grilled courgettes, sun blush tomatoes, olives and cornichons with warm ciabatta

Vegetarian Platter of baby mozzarella, chargrilled peppers, oven roast artichokes, sun blush tomato. Olives and cornichons with humus and warm ciabatta

A taste of the Sea

Smoked salmon with caper berries and lemon, Atlantic prawn and dill salad with Marie Rose sauce, rollmop herring, smoked mackerel pate, potato salad tartare, rustic breads

The Rustic Local

Ham hock and pea terrine with pickled vegetables, Scotch eggs with soft herb mayonnaise, Kilner jar of Chicken liver pate, caramelised onion and real ale chutney, warm sourdough loaf

A taste of Asia

Vegetable samosas, Masala prawn patties, Coriander lamb kebabs, Aloo tikki, tomato kachumbar, mint and coriander chutney, naan breads

The BBQ Board

Mini Spicy piri-iri burger, jalapeño salsa, lamb kofta, coriander and mint raita, garlic, mint and lemon chicken skewers, pitta breads

Table Sharing Main Courses

Please choose one of the following:

Meat

Butterflied Moroccan spiced leg of lamb, tahini yoghurt (£3.50 supplement)

Roast sirloin of beef with a Dijon mustard and herb crust, béarnaise sauce (£3.00 supplement)

“Deep beef bourguignon pot” (Delicious braised beef with smoked bacon, mushrooms and button onions in a rich red wine gravy)

Succulent sage studded roast loin of pork, crackling, chunky apple with marjoram, cider gravy

Lamb biryani (Fragrant lamb and basmati rice enhanced with cinnamon, cardamom and star anise)

Chicken cassoulet with butter and black eye beans, onions and leeks in a tangy tomato sauce flavoured with thyme, and oregano

Lamb tagine with butternut squash, peppers, portabella mushrooms and dates in a delicious middle eastern spiced sauce.

Fish

Salmon coulibiac (Fish pie with rice, mushrooms, hard-boiled egg and soft herbs) served with vivid green mayonnaise

Catalan style fish stew with sea salt and rosemary roast potatoes, tossed green salad

Fish pie (Flavours of the sea with a crispy cheesy mustard mash topping)

Vegetarian

Vegetarian tagine with chick peas, smoky aubergines, courgette, peppers, Spanish onions and dried apricots topped with a coriander yoghurt and toasted almonds

Mushroom, roast pepper and cauliflower lasagne with a creamy garlic and gruyere sauce

Asparagus, pea and mint risotto with shaved parmesan, crispy leeks and basil oil

Side orders

Please choose two dishes hot and/or cold from the selection below:

Hot

Medley of seasonal vegetables with herb butter
Roast root vegetables with sage and garlic
Dauphinoise potatoes
Colcannon (Potatoes with savoy cabbage and spring onions)
Fine green beans and garden peas with toasted hazelnuts and orange butter
Fragrant basmati rice with cinnamon, cardamom and star anise
Kumara mash (Creamy sweet potatoes with cumin and mustard)
Sea salted roasted new potatoes with rosemary and garlic chips

Cold

Cherry and sun blushed tomatoes with melon, fresh mint and cucumber
Tabbouleh with peas, feta, mint, lemon and olive oil
Green leaf salad with soya beans, shaved pecorino, croutons and a classic Caesar dressing
Heirloom tomatoes, balsamic roasted red onions, black olives with basil, marjoram and olive oil
Green herb cous-cous with quinoa, fregola and rocket

Sharing Desserts

Please choose one of the following:

Chilled

Eton mess with Pimm's soaked strawberries, gooey Italian meringue, whipped cream, strawberry sauce
White chocolate and raspberry trifle
Chilled lemon and lime soufflé, served with butter shortbread
Strawberry panna cotta served with rosewater and pistachio Italian meringues and strawberry sauce
Vanilla cheesecake with seasonal fruit compote

Hot

Bramley apple crumble with a streusel topping served with jugs of custard or whipped cream
Sticky toffee pudding with toffee sauce
Chocolate heaven pudding served with a velvety chocolate and Cointreau sauce
Treacle tart with mascarpone
Brioche and marmalade bread and butter pudding served with jugs of custard

£24.75 plus VAT

Cheese Course

Why not treat yourselves and finish your meal with a selection of local or international cheeses, served with artisan crackers, real ale chutney and seedless grapes.

£5.95 per person

Fresh ground coffee, teas and fusion teas