

## 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-piri 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

Paella (Tasty paella with a bit of everything, chicken, chorizo, squid and prawns)

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 pimms 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

**£22.95 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*

£1.95 per person