

Meadowside

Gourmet Sit Down Meals – Min 20 people

2 course @ £25.95

3 course @ £32.95

Starters –

- Indian fish & chips – on curry straw potatoes with pea dhal & mint sauce
- Coronation prawn cocktail – Deep fried prawns with a coronation sauce & bhaji bites & buttered naan bread
- Chicken tikka skewers – drizzled with lime, mango & coriander glaze
- Salt & pepper Squid – coated with sweet chilli
- Szechuan peppered mushrooms – in a creamy pepper sauce on toasted croute
- Bubble & squeak cake – topped with smoked bacon & a poached egg
- Coconut, lime & chilli prawns – battered & rumbled in sweet chilli sauce
- Pork belly bites – battered and coated in a whiskey BBQ sauce
- Chicken boa bun – pulled teriyaki chicken & spring onions served in a boa bun
- Cheddar & caramelised onion tart – served warm on a herb butter sauce
- Seafood & pernod Vol au vent – mixed seafood in a creamy pernod sauce
- Chicken liver & Brandy pate – served with soda bread & onion chutney
- Moroccan spiced meatballs – served with pomegranates & turmeric yoghurt
- Goats cheese & fig bruschetta – drizzled with herb oil

Soup –

- Curried cauliflower & Cheddar
- Hot & sour soup
- Mushroom & Stilton
- Onion Bhaji soup
- Tomato & red pepper
- Jacket potato, chive & cheese

Main Meals –

- Sea bass Mediterranean risotto – charred sea bass fillets sat on a bed of risotto
- Chicken & Nduja en croute – chicken breast stuffed with Nduja sausage, wrapped & baked in puff pastry
- Lamb Henry Penang – slow cooked lamb Henry in a spicy tomato sauce
- Pork Belly & black pudding – with an apple & cider sauce & black pud bon bon
- Moroccan baked cod – baked in a sweet & sour spiced sauce with minted rice
- Lamb tagine – slow cooked lamb chunks in a spiced sauce with almond & apricot cous cous
- Red Thai chicken curry – chicken breast in a red Thai sauce with jasmine rice
- Keralan fish curry – spiced cod loin in an aromatic sauce with prawns & mussels
- Charred pork chop – with burnt apples & sage & cheese stuffing
- Melanzane Parmigiana – with cherry tomato & mozzarella salad & garlic wedges
- Smoked haddock & mozzarella Fishcakes – served with hollandaise sauce, chips & 2 compound salads
- Spanish chicken – slow cooked chicken with chorizo, tomato & smoked paprika potatoes

Desserts –

- Coconut & cardamom crème Brulee- with shortbread biscuits
- Mango & ginger cheesecake
- Salted caramel brownie – with chocolate ice-cream
- Tiramisu cheesecake
- Strawberry & basil Eaton mess – with strawberry coulis
- Chocolate beer cake – with crème Chantilly
- Sticky toffee pear pudding – with toffee sauce & vanilla ice cream
- Chocolate orange trifle
- Raspberry & white chocolate profiteroles
- Bakewell tart
- Apple & toffee Bettie – served with custard

- Pina colada tart – served with coconut cream
- Whiskey & marmalade bread & butter pudding – with lemon curd custard
- Chocolate hazelnut profiteroles – with Nutella sauce

Individual Priced Meals –

Pies mash / chips & crushed minted peas @ £16.95 –

- Pulled brisket, Guinness & onion
- Chicken & mushroom in chicken skin pastry
- Pork & chorizo
- Satay chicken pie
- Spiced butternut squash & coriander
- Balti Chicken in lime pickle pastry

Traditional @ £16.95 –

- Pulled minted lamb shoulder shepherd's pie
- Pork & black pudding sausage, mash & onion gravy
- Beef & beer cobbler with mash & roast vegetables
- Rib eye steak frites with herb butter @ £21.95

Curry, onion bhaji, rice & naan bread @ £17.95 –

- Chicken tikka masala
- Chicken Bhuna
- Beef Massaman
- Sweet potato, chickpea & spinach
- Keema Lamb

Burgers with chips, slaw & charred corn @ £16.95 -

- Gourmet burger – beef patty, BBQ pulled pork & cheese
- Gaucho burger – spiced chilli patty, guacamole & cheese
- Bangra burger – Indian spiced lamb burger, bhaji, mint yoghurt & lime pickle sauce