

NINETEEN

Society

Please choose 1 dish per course for entire party (Dietary will be catered for separately)

Minimum numbers | 12 people

SOCIETY

Mains

HONEY & MUSTARD GLAZED GAMMON

Served fried egg, pineapple, peas & seasoned fries

CHILLI CON CARNE

Served with rice, chips, sour cream & guacamole

HALF SMOKED CHICKEN | MAX 30 PEOPLE

Served with pickled onions, coleslaw, dressed salad, tomato salad & seasoned fries

ROAST PORK | APPLE SAUCE & CRACKLING

Served with sage roasted potatoes, creamy savoy cabbage, roasted vegetables, cauliflower cheese & cider gravy

ROAST TOPSIDE OF BEEF | YORKIE PUDD | £2 SUPP

Served with sage roasted potatoes, seasonal cabbage, honey & rosemary glazed carrots, cauliflower cheese & beef gravy

SOCIETY

Desserts

WHITE CHOCOLATE & RASPBERRY CHEESECAKE | V

WARM STICKY TOFFEE PUDDING | V

Served with rum & raisin ice cream & toffee sauce

CHOCOLATE BROWNIE | V

Served with chocolate soil, Vanilla ice cream & chocolate syrup

BERRY PAVLOVA | V

Soft meringue, topped with Chantilly cream, berries & raspberry coulis

CHEESEBOARD | V | £3 SUPP

Served with apricot chutney, grapes, celery, apples & crackers

To add a starter please speak to our events team and we can provide options