



# 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 Pauloua**

### 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)**