

## Party Menu 2018

Pea & mint soup with smoked ham hock & thyme croutons

Smoked salmon & dill tartlet with pickled cucumber salad & crème fraiche dressing

Confit chicken & tarragon terrine with caramelized garlic mayonnaise & toasted brioche

Crispy poached egg on roasted portabella mushroom with soft cheese, balsamic dressed rocket salad

Roasted beetroot and root vegetable salad with tomato and almond hummus

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Pan baked breast of chicken on caramelised onion rosti potato with wilted spinach & wild mushroom sauce

Slow braised belly of pork on black pudding cakes with baked apple & cider sauce, honey roast parsnips & carrots

Grilled plaice in lemon & saffron butter, pea and prawn risotto

Baked fillet of hake on tartare mashed potato with curry creamed kale & cumin aioli

Roast cherry tomato & chunky pesto tart with ricotta & pine nuts on basil salad

Whole char-grilled courgette baked with chickpeas, caramelized onion & roasted cashew nuts, tahini dressing

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Sticky toffee pudding with toffee sauce & vanilla ice cream

Bramley apple & raspberry fool with toasted almonds

Dark chocolate crème brulee with ginger biscuits

Honey roasted fig on chocolate & coconut crispy

West country cheeses served with chutney & biscuits

3 Courses £28.00 ~ 2 Courses £23.00 both prices include coffee

prices are per person (inclusive of VAT)

Not available in December

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THIS MENU IS AVAILABLE FOR PARTIES OF 12 PEOPLE OR MORE & REQUIRES A PRE ORDER AT LEAST ONE WEEK IN ADVANCE

 $\textbf{Food Allergies \& Intolerances -} \ \text{Before you order your food \& drinks please speak to our staff if you have a food allergy or intolerance}$