

EVENT MENU SELECTOR

SOUP & STARTERS

Choice of vegetarian soups (v): Tomato & Roasted Pepper / Leek & Potato / Parsnip & Sweet Potato	£ 5.95
Ommaroo Seafood Platter Fresh Jersey crab, home cured gin & tonic smoked salmon, King prawn, seafood sauce	£ 10.50
Mezze Tasting Platter (v) Red pepper hummus, baba ganoush, feta cubes, flat bread, sun blushed tomato & artichoke hearts	£ 8.50
Charcuterie Board Selection of cured hams, salami, smoked meats, flat bread & pickles	£ 8.50
Trio of Melon (v) Pink grapefruit, ginger & mint syrup	£ 7.50
Ham Hock Terrine Fig chutney, sour dough toast	£ 7.50
Smoked Duck Chicken liver parfait & crostini	£ 8.50
Smoked Salmon Potato, orange & fennel salad	£ 8.50

MAINS

Roast Sirloin of Beef Yorkshire pudding, seasonal vegetables, roast potatoes	£ 19.50	Sea bass Pilau rice, sun blushed tomato salsa	£ 17.50
Feather Blade of Beef Creamed potatoes, green beans, parsnip crisp	£ 17.50	Fillet of Salmon Jersey Royals, wilted greens, lemon hollandaise	£ 17.50
Rump of Lamb Crushed potatoes, ratatouille	£ 17.50	Sweet Potato Dahl (v) Pilau rice & naan bread	£ 15.50
Supreme of Chicken Fondant potato, market vegetables, thyme & garlic	£ 16.50	Vegetarian Wellington (v) Goat's cheese, spinach, roasted pepper	£ 16.50
Slow Cooked Pork Belly Bubble & squeak, tender stem broccoli	£ 17.50	Roasted Butternut Squash Risotto (v) Asparagus, parmesan crisp	£ 15.50

DESSERTS

Assiette of Desserts Chocolate brownie, strawberry cheesecake, orange & passion fruit panna cotta	£ 8.50	Raspberry & Vanilla Panna Cotta Soft fruits, homemade shortbread	£ 7.50
Apricot, Orange & Almond Crumble Fruit compote or custard (vegan)	£ 7.50	Duo of Chocolate & Lemon Tart Raspberry coulis	£ 7.50
Coconut & Pecan Cake	£ 7.50	Ommaroo Cheese Selection Chutney, grapes & biscuits	£ 8.50