

THE PUMPING HOUSE

TABLE SHARERS

STARTERS

Antipasti platters of:

Selection of cured meats - Parma ham, mortadella,
Napoli and Milano salami

Selection of cheeses - buffalo mozzarella
and manchego

Selection of olives, sun blushed tomatoes
and grilled red peppers

Selection of breads including foccacia,
sourdough and rye bread

MAIN COURSES

Coq au vin made with free range chicken,
pancetta and Beaujolais

Venison, port and cranberry casserole

Moroccan lamb tagine

Classic lasagne

Roast vegetable lasagne (v)

Goats' cheese, roast tomatoes, pine nuts
and parmesan crumble (v)

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SIDES

Parmentier potatoes

New potatoes with fresh herb butter

Potato dauphinoise trays

Buttered tender stem broccoli

Roast asparagus

Minted couscous

Roast vegetable medley

Baby leaf salad

Homemade garlic bread

Starter, a choice of 2 mains and 2 sides - £29.95 per head plus vat

Starter, a choice of 2 mains and 4 sides - £33.95 per head plus vat

DESSERTS

Eton mess with crushed homemade meringues,
mixed berry compote & whipped cream

Baileys soaked brioche and butter pudding with mixed spice pouring cream

Bramley apple and blackberry crumble

Tiramisu with homemade chocolate biscotti

British berry sherry trifle

Add on 2 desserts for an additional £5.25 plus vat per head