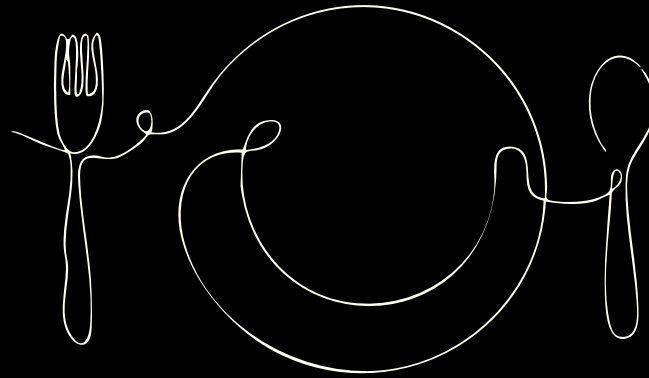




the feathers



SAMPLE TWO/THREE COURSE MENU

Starters

Tomato & Red Pepper Soup (ve, gfo)
w/ cayenne pepper, shallots & toasted focaccia

Onion Bhaji Scotch Egg
Soft-boiled free-range egg wrapped
in Indian-spiced Cumberland sausage
w/ mango chutney & curry mayo

Crayfish & Avocado (gfo)
Baby gem w/ tangy citrus
seafood sauce & focaccia croutons

Chicken Liver Parfait (gfo)
Smooth parfait, brioche toast
w/ flame-roasted tomato chutney

“Buffalo” Cauliflower (ve)
w/ Ranch dip & Sriracha hot chilli drizzle

Larger Plates

Penne Arrabbiata (v, veo)
Succulent meatballs w/ rustic tomato sauce,
chilli, garlic, onion & Parmesan

Superfood Flatbread Salad (v, veo, gfo)
Hummus, rocket, peppers, harissa couscous,
confit tomato, red onion, toasted sunflower
seeds, balsamic glaze & feta

Spinach, Mushroom & Truffle Pie (ve)
w/ mash or fries, green beans & gravy

Larger Plates cont...

Creamy Lemon Chicken (gf)
Marinated chicken breast
w/ green beans & sautéed potatoes

Grilled Salmon (gf)
Charred asparagus
w/ proper potato salad or sautéed potatoes

Lamb Rump (gf)
Mint salsa verde, roasted rosemary & garlic
parmentier potatoes w/ asparagus spears

Two Course Menu £28 per head

Desserts

Triple Chocolate Cake (ve)
Warmed, w/ Madagascan Vanilla Ice Cream

Passionfruit Mess (v, gf)
Whipped cream, crushed meringue,
passionfruit curd & passionfruit coulis

Blood Orange Panna Cotta Cheesecake (v)
Lightly set blood orange panna cotta
cheesecake, finished w/ blood orange coulis

Three Course Menu £35 per head