

Starter options

Roasted asparagus, wild garlic hummus, spring onion + hazelnut pesto
Whipped feta, oven baked tomatoes + sourdough
Chicken liver pate with red wine poached figs
Spiced parsnip soup, parsnip crisps + chilli oil

Main course options

Moroccan chicken tagine with apricots + lemon
Braised lamb shanks with rosemary + red wine
Slow roast pork shoulder with garlic + ginger
Roasted cod with pancetta + smashed peas
Stuffed butternut squash with creamy mushrooms + tarragon
Curried cauliflower cheese pie

Vegetables

Served with potatoes + seasonal vegetables, eg
Potato dauphinoise
Za'atar roasted carrots
Mixed greens + herb butter
Braised spiced red cabbage

Pudding options

Vanilla creme brûlée with rhubarb compote
Almond + orange cake with cardamom caramelised oranges
Swedish Mazarin almond tart, fruit + cream
Petit pots au chocolat

Guide price £45.00/guest

Please note this does not include staff costs, which are from £11/hour.
Free delivery to venues within a 30 minute radius of Upper Rissington
Most dietary requirements can be taken into account, please just let us know when booking.