

The HERO of MAIDA

EVENT SET MENU

£40 PER PERSON

please select one item per course for each guest

STARTERS

Country Terrine

piccalilli

Salt Baked Beetroots

rosary goats curd, hazelnut pesto, bitter leaves

Smoked Mackerel Pate

pickled cucumber

Leek & Potato Soup

Welsh rarebit

MAINS

Beef Shortrib, Guinness & Roscoff Onion Pie

mashed potato

Roast Cornish Hake

creamed leeks & pressed potatoes

Roast Black Leg Chicken

celeriac, artichokes & wild mushrooms

Celeriac, Comte & Mushroom Pithivier

roast sweet heart cabbage, madeira & shallot sauce

DESSERTS

Sticky Toffee Pudding

clotted cream

Apple Tart Fine

vanilla ice cream

Brie de Meaux

chutney & crackers

Selection of Seasonal Sorbets

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SUNDAY ROAST EVENT SET MENU
£45 PER PERSON

(roasts fully garbished with roast potatoes, yorkshire puddings, swede and carrot mash and seasonal greens)

please select one item per course for each guest

STARTERS

Country Terrine
piccalilli

Leek & Potato Soup
rosemary focaccia

Salt Baked Beetroots
rrosary goats curd, hazelnut pesto, bitter leaves

Smoked Mackerel Rilette
pickled cucumber

MAINS

Roast Hereford Sirloin
horseradish sauce

Roast Tamworth Pork Belly
apple sauce

Mushroom, Spinach & Feta Wellington

Mushroom, Spinach & Celeriac Wellington (vegan)

DESSERTS

Sticky Toffee Pudding
clotted cream

Clementine Pannacotta

Selection of Cheeses from La Fromagerie

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EVENT FEASTING MENU

£45 PER PERSON

Please choose two starters, two mains and two desserts for the table. All dishes are to share.

STARTERS

Duck Rillettes

pickles & sourdough toast

Country Terrine

cornichons & sourdough toast

Smoked Mackerel

beetroot & horseradish

Salt Baked Beetroots

endive, rosary goats cheese & hazelnuts

MAINS

All served with new potatoes, greens & salad

Whole Baked Fish of the Day

piperade & black olive tapenade

Braised Shoulder of Lamb

green sauce

Roast Hereford Sirloin

shallot & cafe De Paris butter

Mushroom, Feta & Spinach Wellington (v)

DESSERTS

Chocolate Tart

Chantilly cream

Apple Tart Fine

calvados crème fraîche

Vanilla Cheesecake

poached blackberries

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EVENT SET MENU

£50 PER PERSON

please select one item per course for each guest

STARTERS

Crispy Rabbit Leg

boudin noir & spiced apple relish

Cornish Crab Tart

granny smith apple, kohlrabi, tarragon aioli

Roasted Violet Artichokes (vg)

salt baked celeriac & romesco

Parmesan Gnocchi

roast delicata pumpkin, black trumpettes, hazelnut & brown butter

MAINS

Fillet & Short-Rib of Hereford Beef

pressed potatoes, persliade of girolles & confit shallot

Roast Cornish Cod

coco beans, leeks & curried mussels

Roast Tamworth Pork Belly

beer braised cabbage, celeriac & pear

Wild Mushroom Risotto

crispy hens egg

DESSERTS

Apple Tart Tatin

calvados ice cream

Vanilla Poached Black Figs (vg)

pear sorbet

Chocolate Fondant

honeycomb ice cream

Selection of Cheese from La Fromagerie

chutney & crackers

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Canapés

(£2.50 per canapés)

Meat

Steak Tartare
crouton

Lamb Shoulder Croquettes
harissa aioli

Duck Rilette
cornichons

Chicken Liver Parfait
pear chutney

Smoked Ham Hock & Chicken Terrine
sauce gribiche

Fish

Plaice Goujons
tartare sauce

Salt Cod Fritters
curry sauce

Smoked Salmon & Horseradish Cream on Blini

Smoked Mackerel
pickled cucumber

Vegetarian

Comte & Chive Fritter

Asparagus Skewers
pecorino

Pea & Pecorino Arancini

Mushroom & Truffle Vol au Vent (vg)

Chickpea & Harissa Fritter (vg)

Bowl Food

(£6.00 per bowl, we recommend
2-3 bowls per guest)

Onglet Steak
peppercorn Sauce & Chips

Salt Cod Fritters
curry sauce & chips

Thai Green Vegetable Curry (vg)
jasmine rice

Pea & Pecorino Risotto

Plaice Goujons
tartare sauce

Roasted Cauliflower (vg)
harissa spice lentils

Bar Snacks & Sharing Platters

Buttermilk fried chicken 20.00
harissa aioli

Cheese Platter 22.00
Montgomery cheddar, cashew blue,
St Maure de Touraine

Hummus (vg) 16.00
crudites and pitta bread

Sausage Roll 18.00

Old Spot Scotch Eggs (x5) 20.00

Wild Garlic Pea & Smoked
Potato Samosa (x6) (vg) 18.00

Charcuterie Platter 22.00
Jesus de Lyon, chorizo, Bayonne ham and
salami

Taramasalata 20.00
flat bread, radishes