Brew Wharf Event Set Menu

Starters

Soup of the Day (v)

Sautéed Mixed Mushrooms served with Toasted Brown Bread and Stilton Cream Sauce (v)

Haggis and Black Pudding Cake with Single Malt Whisky Sauce

Warm Salad with Ham Hock, New Potatoes, Green Beans and Sun Blushed Tomatoes

Cod, Parsley and Garden Peas Fish Cakes served with a Prawn and White Wine Cream Sauce

Smoked Salmon Plate with Caper Berries, Vinaigrette and Watercress Garnish

Mains

Wild Mushroom Risotto with Parmesan Shaving (v)

Pan Roasted Chicken Breast with Fondant Potato, Green Beans and Pesto Cream Sauce
Pan Fried Sea Bass Fillet with Sautéed Courgettes, Baby Corn, Carraway Seeds and Crab Sauce
Baked Salmon Fillet served with Steamed Bok Choi, Mange Tout and Oriental Dressing
Char Grilled Lamb Steak served with a Butter Bean and Spring Onion Mash, Spinach and a
Rosemary and Redcurrant Jus

Sides

Mashed Potatoes, Boulanger Potatoes, Green Beans or Spinach - £3.00each Basket of Homemade Bread - £2.95

Dessert

Apple Crumble with Custard

Bread and Butter Pudding served with Vanilla Ice Cream
Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream
Chocolate Brownie served with Dark Chocolate Sauce
Selections of Cheeses served with Biscuits and Bread

Two Courses \pounds 23.95 per person Three Courses \pounds 26.95 per person

Event Set menu is required to be pre-ordered – not available on the day.

Menu items may change due to seasonal availability 12.5% service charge will be added to your bill