

# THE OSTRICH

## Large Tables and Group Menu

For tables up to ten we are able to offer our full menu available on request or on our website.

For tables between 11 to 15 people — to ensure that your evening is a success we would ask you to choose on the evening from this group menu (Please note on some occasions, we might ask for a pre-selection of your choice and numbers of each dish before the event)

**16-25 people** – We ask you to choose from this group menu, giving a pre-selected choice and numbers of each dish required 72 hours before the event

For groups of 26 or more — Please select a choice of three dishes per course from this group menu and let us have the numbers of each dish required 72 hours before the event

For more information and details, please call Philippe on 01753 682628 to discuss your requirements

#### **Starters**

Creamy Garlic Mushrooms on Toasted Rustic Bread £4.25
Thai Fishcakes with Sweet Chilli Dipping Sauce £6.95
Baby Back Ribs, Canadian Smokey Bourbon BBQ Sauce & Salad £6.95
Smoked Duck & Cointreau Parfait with Brioche Toast and Plum Chutney £5.75
King Prawns Tempura, Sweet Chilli Sauce & Lambs Lettuce £9.95
Deep fried Breaded Brie with Cranberry Dip £5.15

### **Main Courses**

Homemade Pie of the Day £10.95

Fish n' Chips: Market-fresh White Fish Fillet with Beer Batter and Chunky Chips & Peas £11.50
Roasted Bream with a Salad of Fennel, Orange, Radicchio, Spring Radish, Black Pepper & Lime Dressing £14.50
Home-made Gourmet Burger: Your choice of either: Cheese, Bacon or Fried Egg (Extra options 50p each) £10.25
(All our Burgers are served with dressed salad, Tomatoes, Gherkins and either Chunky Chips or Frites)
Slow Roast Belly of Hampshire Pork on Bubble & Squeak, Confit of Onion and a Pork & Cider Jus £11.00
Spiced Chicken and Cashew Curry, Fragrant Basmati Rice £11.45
Grilled Rump of Lamb, Buttered Spinach, Hand-cut Chips and Red Peppercorn Sauce £15.25
Roast Tomato & Peppers Gnocchi and Balsamic Dressing £8.95
Whole Rack of Baby Ribs, Canadian Smokey Bourbon BBQ Sauce, Hand-Cut Chips & Salad £13.50

### **Puddings**

The Best Ever Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce £5.55

Baked Fruit Cheesecake of the Day £4.95

Double Fudge cake, Vanilla Ice Cream £4.95

Lemon Tart, Blood Orange Sorbet £4.95

Traditional Bread & Butter Pudding, Hot Homemade Custard £4.75

The team in the kitchen is led by Chef Conrad Byrne.

Nuts are used in the kitchen. A discretionary service charge of 10% will be added to tables of 10 or more.

Prices include Vat at 20% - All tips go to the staff

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