



# TALES OF TEA

## ◆ FESTIVE PRIVATE HIRE MENU ◆

### Hot & Cold Bowl Food

#### Cold Salads

Niçoise Salad, Flaked Skipjack Tuna

Baby Gem Caesar Salad, Ciabatta Croutons

Fusili Pasta Salad, Sunblush Tomato, Kalamanta Olive & Pesto Dressing

Jumbo Herb Cous Cous & Basil Ratatouille

Whipped Chicken Liver Parfait, Red Onion Marmalade & Pickled Walnuts

#### Hot Food Bowls

Lamb Balti & Mini Naan Bread

Shepherd Pie

Five Spiced Chicken Stir Fry

Mini Cod Goujons, Mushy Peas & House Chips

Cocktail Sausages, Creamed Potato & Onion Gravy

Salmon & Haddock Fish Pie

#### Vegetarian options

Wild Mushroom & Truffle Risotto

Mac & Farmhouse Cheddar Cheese, Toasted Panko Breadcrumbs

Chickpea, Sweet Potato & Spinach Curry

Crispy Breaded Somerset Brie & Cranberry Gel

Maple Glazed Chantenay Carrots, Sprout Petals & Chestnuts

#### Desserts

Madagascan Vanilla Crème Brulee

Dark Chocolate Mousse, Orange Compote

Exotic Fresh Fruit & Passion Fruit Salsa

Selection Of Ice Cream Pots

Cinnamon Spiced Apple & Sweet Mincemeat Crumble

Potted Cranberry Cheesecake & Scorched Clementine

Please select 4 options from Cold and Hot Food and Two Desserts for your group

£37.50 per person.

