



## Menu

### Canapés and welcome drinks

Mini bottles (20cl) prosecco with straws in bottles

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Fentiman's elderflower presse & rose lemonade

5 litre Kilner Jars with elderflower cordial with mint and lemon  
(To be topped up continuously throughout the evening)

Sparkling water on table

Still water on table

White wine on table

Red wine on table

Disposable wine cups

All with disposable cups

Dustbins around the cave containing:

**All glass / cans**

Ice

Coke

Lemonade

Beer – stancill & peroni

### Canapés

Mini Yorkshire puddings with roast beef and horseradish/mustard

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Mini sausages with soy and honey

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Mini Lincolnshire poacher cheese and red onion tarts

### nibbles around the cave

kettle crisps, olives and nuts



### **Main meal**

**Table One:** Hog Roast, Bread buns (including gluten free option), Sauces & condiments

Salad Bar to include Greek salad, potato pesto salad, coleslaw, Moroccan cous cous and tomato with red onion

**Table Two:** Individual cottage pies, Individual macaroni cheeses, (served tin foil trays and then put into street food boxes) Green vegetables – broccoli, beans, peas, broad beans

### **Dessert**

Mini platters 80's desserts

Black forest gateaux, lemon meringue pie, upside down pineapple cake, coconut ice, Battenberg, profiteroles with chocolate sauce