

The Crooked Well Private Dining Party Menu

As with any other dinner party at home, all guests will eat the same for each course.

The choices you have to make are:

3 starter items for the whole table to share

1 main course for the group (we will endeavour to meet any specific dietary requirements, separately if needed)

1 dessert for the group

Some items are seasonal so will not be available throughout the year

There is also the option of canapés to get the ball rolling as people arrive, if you wish.

Canapes £2 per item

Chorizo sausage roll

Pate on toast, cornichon

Breaded rarebit cubes with fruit compote

Seasonal arancini

Mini fish & chips, lemon mayonnaise

Smoked haddock & saffron fishcakes with ginger, chilli and lime salsa

£37.00 per head for 3 courses, £31.50 per head for 2 courses (Mon-Fri bookings will receive Prosecco on arrival included – one glass per full paying 3 course adult diner)

Supplements will apply to some dishes as stated below

To Start – choose 3 items to share for starters

Vegetarian

Tomato, buffalo mozzarella, chargrilled aubergine & pesto

Grilled tofu, rocket, cherry tomatoes, red onions, balsamic

Breaded halloumi, watercress, compote, walnuts

Seasonal quiche

Meat terrines & pâtés

Chicken liver pate & chutney

Ham hock & parsley terrine & piccalilli

Seasonal terrine & chutney

Fish

Smoked salmon, shallots, capers, lemon

Confit salmon, potato salad spring onions

Crisp salt & pepper squid, spiced mayo

Vegan - (1 can be chosen as an individual starter. The 1 same dish to be chosen for all if more than 1 diner opting for a Vegan dish)

Roasted red beetroot, baby spinach & vegan style feta cheese

Aubergine, squash & tomato tian, pickled shallots on rice cake

Salt & pepper tempura tofish, sauce tartare

The Main course

Meat

Beef wellington, red wine jus

Roast leg of lamb, tzatziki & red wine jus

Loin of pork & crackling, apple sauce & red wine jus

Rack of lamb, ratatouille & rosemary jus (£5.00 supplement)

Braised lamb shank, butter mash potato, rosemary jus

Whole suckling pig, sage & onion stuffing, apple puree, (£7.50/head supplement)

Whole roast chicken, sage & onion stuffing & red wine jus

Fish

Roasted cod fillet, chorizo and pepper cream sauce

Whole roast sea bream, creamy savoy cabbage and pequillo peppers

Salmon wellington, hollandaise sauce

Vegetarian

Seasonal risotto

Aubergine parmigiana

Vegetable & seasonal mushroom wellington

Mediterranean vegetables & goats cheese stack

Vegan - (1 can be chosen as an individual starter. The 1 same dish to be chosen for all if more than 1 diner opting for a Vegan dish)

Jackfruit, spinach & mushroom wellington

Moroccan spiced seitan struddle

Pumpkin & sage tortellini, wild mushrooms, glazed walnuts

Pies & stews

Rabbit & bacon

Chicken & mushroom

Steak & ale

Fish

Shepherds

Haddock & chorizo

Sides – pick 2

Minted new potatoes,

Butter mash potato,

Pommes frites

Roast potatoes

Chantenay carrots

Seasonal greens

Green beans & mange tout

Mix leaf salad, vinaigrette

Rocket, grana padano & balsamic

Desserts

Lemon meringue pie, raspberry coulis
Chocolate tart, passion fruit mascarpone
Treacle tart, orange mascarpone
Hot chocolate pudding, salted caramel ice cream
Chocolate & peanut butter brownie, clotted cream
Bread & butter pudding with custard or vanilla ice cream
Apple tatin, cinnamon ice cream
Tiramisu

Vegan - (1 can be chosen as an individual starter. The 1 same dish to be chosen for all if more than 1 diner opting for a Vegan dish)

Chocolate, blueberry & sweet potato brownie, salted caramel ice cream
Coconut, lemon & redcurrant posset, biscotti
Passion fruit & mango cheesecake, raspberry sauce

A cheeseboard is available for table – the amount you'd like to spend served with grapes, quince and crackers

Please note all of these dishes are subject to availability

Buffet items on next page

Evening / Light Bite Buffet Options

£12.50/head

Choose 5 from the following:

Additional items can be chosen at £2.50/item

Seafood

- * Crisp salt & pepper squid, spiced mayo, salad leaves
- * Smoked salmon, buttered bread & lemon
- * Fishcakes, sweet chilli & lime

Meat

- * Chorizo sausage roll
- * Chicken liver pate, chutney & toast
- * Barbecue chicken wings
- * Honey mustard cocktail sausages
- * Sausage in a bap (£1 suppl)
- * Bacon in a bap (£1 suppl)

Vegetarian

- * Carrot, celery & cucumber sticks, humus, guacamole
- * Tomato, bocconcini, pesto
- * Seasonal vegetarian arancini
- * Potato, feta & spring greens roll

Vegan

- * Broccoli & sweet potato croquette, gremolata yogurt
- * Tamari & sesame tofu, wasabi & pickled ginger
- * Siracha jackfruit, cherry tomato & courgette skewers
- * Roasted red beetroot, baby spinach & vegan style feta cheese
- * Seitan & spring onion rillettes, plum sauce on rice cake
- * Salt & pepper tempura tofish, sauce tartare
- * Confit jackfruit, pitta, tzatziki

Something sweet

- * Vegan salted caramel ice cream
- * Vegan passion fruit & mango cheesecake
- * Vegan coconut & lemon posset
- * Chocolate & peanut butter brownie
- * Lemon posset
- * Chocolate pot

Please note: all food is subject to 12.5% service charge