



THE RAM

BAR & BRASSERIE

Silver Menu

£45 per head

Starters

Salmon fish cake with sweet chilli jam, lime crème fraiche & crispy leek

Seasonal soup with warm focaccia & smoked butter

Ham hock & smoked chicken pressing with red onion chutney, bacon lardons, sherry vinaigrette & toasted sour dough

Mediterranean vegetable tart with camembert mousse, balsamic petit onions & micro herbs

Asparagus & dandelion salad with soft boiled quails egg, anchovies & parmesan shavings

Leek & gruyere cheese tart, shaved truffle & baby spinach salad

Grilled asparagus with poached duck egg, hollandaise sauce & shaved parmesan

Mains

Breast of corn fed chicken, grilled asparagus, crisp pancetta, tarragon & mushroom cream

Selection of antipasti boards to include continental meats & cheeses plus deli accompaniments, artisan breads & pickles (starter or mains)

Mustard encrusted pork loin with truffled macaroni cheese, wild mushrooms & red wine reduction

Confit duck leg cassoulet with Toulouse sausage, ham hock, smoked bacon & haricot beans

Braised lamb shank with creamy mashed potatoes, roast seasonal vegetables & mint gravy

Salmon, smoked haddock, prawn & smoked salmon pie

Fillet of sea bream with crushed pesto potatoes, ratatouille & balsamic

Herb crusted cod fillet, potato sauté Lyonnais, mustard & vermouth cream

Pan fried gnocchi with nut brown butter, roast pumpkin, toasted pine nuts & spinach

“Tawa paneer tikka” marinated vegetables & paneer cheese kebabs, poppadom’s, cauliflower beignet & yoghurt raita

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Pie selection

Steak & ale pie, creamed mashed potatoes & mushy peas

Chicken & leek

Cheese onion & potato

Mixed game with juniper & red wine

Desserts

Vanilla crème brûlée, Baileys mousse shooter & crushed honeycomb

Brioche & chocolate pudding, baileys milkshake & vanilla bean ice cream

Glazed lemon & lime tart, raspberry sorbet & pistachio shortbread

Chocolate ganache tart, white chocolate milkshake & caramelised oranges

Selection of local cheeses, fig chutney, miller's damsel biscuits & air dried grapes

Selection of tropical fruits poached in mango & vanilla wine, gin & lime sorbet

Choose two dishes from each course plus a vegetarian option for your guests to pre-order