



# THE RAM

BAR & BRASSERIE

## Special Event Set Menu

**£30.00 per person**

*Please choose 2 dishes from each course (plus a vegetarian dish if needed) for your guests to pre order from*

### Starter

Brie & celery tart, warm potato salad, Dijon emulsion (V,D,G)

Wild mushroom soup with homemade loaf & smoked butter (V,D,G\*)

Salmon gravadlax, oyster beignet, caviar crème fraîche & chervil salad (D,G)

Chicken liver pâté, red onion chutney, sour dough toast & mixed herbs (D,G)

Prawn cocktail, Bloody Mary mousse, buttered brown bread (D,G\*)

### Mains

Breast of corn fed chicken, grilled asparagus, crisp pancetta & tarragon cream (D)

Poached salmon fillet, crushed new potatoes, cucumber spaghetti, dill hollandaise (D)

Champagne risotto, mascarpone, pecorino shavings & wild rocket (V,D)

Pie of the day, chunky chips, crushed minted peas & home-made gravy (D,G)

Roast sirloin of beef, served with Yorkshire pudding, mashed potato, roast potato, roast root vegetables & gravy (D\*,G\*)

Pumpkin & sage filled pasta with wild rocket cream & shaved parmesan (V,D,G)

### Puddings

Vanilla crème brûlée baileys mousse shooter & crushed honeycomb (V,D)

Glazed lemon & lime tart, raspberry sorbet & lavender shortbread (V,D,G)

Chocolate & orange truffle tart with vanilla crème fraîche & mixed berries (V,D,G)

Strawberry Eton mess, crushed meringue & whipped cream (V,D,G)

Colonels Cup – lemon sorbet & raspberry vodka (V)

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*Available for parties of over 20 people*

*Deposit of £10 per person required*