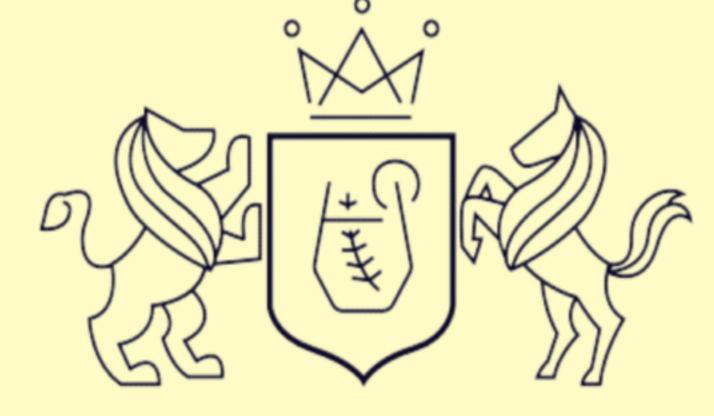
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ΠΑΙΩΕΑΧ

DISTILLERY & CHOCOLATIERS

Celebration Menu: Starter Options

Minimum Number of Guests: 20

Max choice of each course (3)

Main Course & Dessert Options on following pages

Pre Orders & dietaries required in advance

Smoked Haddock & Queenie Scallop Pie £12

Classic Prawn Cocktail with marie-rose sauce, shredded lettuce & cucumber £10

King Prawns sauteed in garlic butter/with chorizo/ with chilli & ginger/with

samphire & spinach, served with crusty bready £11

Crab & Spinach Bread & Butter Pudding with Hollandaise sauce £10

Cod Brandade, toasts, black pudding, grain mustard £10

Battered Haddock Fingers with tartare sauce £9

Seared Salmon with ginger & creamed leeks £10

Fresh Mussels cooked in cream, garlic and wine/ coconut cream,

ginger & chilli/ bacon, cabbage and cream £12

Warm Salad of Honey Roasted Parsnips, Apple & Pancetta in a creamy Thyme dressing £8
Mini Blini Stack, roasted sweet peppers, aubergine, courgette & crème fraiche £8
Chef's Soup of the day with homemade bread £8
Baked Macaroni Cheese with a herb breadcrumb topping (with ham) £8
Sweetcorn Croquettes with a spiced tomato relish £8
Parsnip Croquette, nutmeg seasoning, mustard cream £8

Oven Baked Sardines with olives & sun dried tomatoes £9.50
King Scallops with cauliflower and crisp pancetta £14
Ham Hock Terrine with spiced chutney £9
Duck Confit Terrine, scented with orange, kumquat chutney £9
Crispy Chicken Fillets with a spiced mayonnaise dip £9
Pulled Pork Bao Buns with shredded vegetables & BBQ sauce £9
Spiced Chicken Wings with coleslaw and spicy dressing £8
Beef Rillettes with a piccalilli dressing £9
Oven Baked Figs with Blue Cheese and Cured Ham £10
Confit Duck Bao Buns with shredded vegetables & plum sauce £10