

THE EVENT.

THE FAMOUS ROYAL NAVY VOLUNTEER

Each platter is designed to serve 15 people, with 2 pieces per person

SANDWICHES PLATTERS

	Ham hock, mature cheddar, pickled cucumber, dijonnaise, parsley ^{2,5,7,8,12}	45.00
	Mint lamb, lime & date chutney, avocado, lettuce ⁷	45.00
V	Mature cheddar, green chilli jam, house pickles, lettuce, tomato ^{2,5,7}	40.00
Vg	Falafel, butternut squash hummus, carrot & coriander slaw, spinach, lemon & tahini dressing ^{7,9}	40.00

SLIDERS PLATTER

	Beef patty, mayonnaise, pickled cucumber, lettuce, brioche ^{2,5,7,8}	42.50
	Grilled chicken, basil & chive aioli, tomato, lettuce ^{2,5,7}	45.00
	Battered fish, caramelised lemon aioli, pickled cucumber, lettuce, brioche ^{5,7,8,11}	45.00
Vg	Falafel, house hummus, jalapeño slaw, white bun ^{7,9}	37.50

PIZZA PLATTER

Vga	Tomato, mozzarella, mature cheddar, fresh basil ^{2,7}	25.00
Vga	Gorgonzola, charred courgette, balsamic roasted shallots, pine nuts, mozzarella ^{1,2,7}	40.00
	Chorizo, roasted red peppers, chilli oil, cherry tomato, mature cheddar, parsley ^{2,7,12}	40.00
	Cajun chicken, mixed peppers, roasted onion, sweetcorn, mature cheddar ^{2,7}	45.00
	Crispy chilli beef, padron peppers, mature cheddar, sumac onions, parsley ^{2,7}	35.00

SHARING PLATTER

	Charcuterie - chorizo, finnochiona, coppa, cornichons, house olives, sourdough ^{7,12}	80.00
V	Cheeseboard - bath soft, bath blue, wookey hole cheddar, celery, chutneys, crackers ^{2,5,7,10}	100.00
Vg	Southern fried cauliflower, smoky bbq mayonnaise ^{7*}	35.00
V	Wild mushroom & mozzarella arancini, garlic & chive aioli ^{2,7*}	45.00
	Bbq glazed chicken wings, grilled lemon aioli ^{5,10}	47.50
V	Goats cheese mousse, beetroot & black olive tapenade tart ^{2,7}	42.50
	Seared fish, caramelised lemon mayonnaise, chewy rice crisp ^{2,11}	45.00
Vg	Courgette fritters, babaganoush, pomegranate, fresh mint ^{7*}	47.50
Vg	Rosemary salted fries	25.00

SWEET PLATTER

V	Triple chocolate brownies ^{2,5,7}	35.00
V	Sweet pastry tart, fresh fruit, crème pâtissière ^{2,5,7}	35.00
V	Selection of crème brûlée - madagascan vanilla - espresso - raspberry ^{2,5}	35.00

V - Vegetarian | Vg - Vegan | Vga - Vegan option available

1 - Nuts | 2 - Dairy | 3 - Celery | 4 - Crustaceans | 5 - Eggs | 6 - Peanuts | 7 - Gluten | 7* - Gluten free available | 8 - Mustard | 9 - Sesame | 10 - Soya | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs