



SPECIAL OCCASIONS

Whatever the occasion, we have a great variety of menus available to be tailored to your special event. Choose one of the below options & pick up with a member of our team for any special requests you would like us to accommodate.

1. AFTERNOON TEA

(contains nuts)

SERVED WITH TEA & COFFEE
32.95

SAVOURY SELECTION

Coronation Chicken Scotch Egg
with curry emulsion

Scottish Smoked Salmon Sandwich
with lime cream cheese on granary

Hot Water Pastry Pork Pie
with red onion chutney

Mustard & Parsley Glazed Roast Beef Sandwich
with horseradish on white bread

Ploughman’s Sandwich
with cave-aged Cheddar and pickle on white bread

SCONES

Cave-Aged Cheddar Scone
with Croxton Manor salted butter and red onion jam

Fruit Scone
with clotted cream and strawberry jam

SWEET SELECTION

Sticky Toffee Biscoff Slice

White Chocolate & Raspberry Blondie

Ultimate Carrot Cake

Billionaire Shortbread

2. SET MENU

TWO COURSE 28.95 THREE COURSE 35.95

any vegan or vegetarian dish can be ordered from the main menu.

STARTERS

(V) **Fire Roasted Red Pepper & Tomato Soup**
with slow roasted yellow cherry tomatoes, basil oil, six-day sourdough and Croxton Manor salted butter

(GF) **Buttermilk Chicken Strips**
with herby hot honey ranch and garlic & herb sauce

Scottish Smoked Salmon
with pink grapefruit, pickled cucumber, avocado & lime purée and malt loaf croutes

(V) **Mediterranean Baked Chestnut Mushrooms**
cooked in a sun-blushed tomato cream and parsley crumb

MAINS

Panko Chicken Escalope
with sautéed potatoes, chestnut mushrooms, spinach & dry cured bacon with a caramelised onion purée, and truffle & rosemary cream sauce

(GF) **Pan Roasted Sea Bream Fillets**
with crayfish & dill butter, garlic glazed new potatoes, green beans and lobster bisque

(V) **Burrata & Supergreen Gnocchi**
(NUTS) with sunblush tomatoes, chestnut mushrooms, balsamic and supergreen pesto sauce

Classic Burger
with cave-aged Cheddar, burger sauce, lettuce, tomato, seeded brioche bun and thick-cut chips

(GF) **Slow Cooked Lamb Shoulder**
with creamy celeriac purée, celeriac chips, cavolo nero cabbage and lamb sauce
+ 3.00 supplement

(GF) **230g Ribeye Steak**
glazed in beef juices with cherry vine tomatoes, garlic glazed flat field mushroom, IPA battered onion rings, whiskey pepper sauce and skin on fries
+ 5.00 supplement

DESSERTS

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream

Triple Chocolate Brownie
with chocolate sauce and vanilla ice cream

Limoncello & Mascarpone Cheesecake
with lemon curd, mint & raspberry sorbet

Ice Cream & Sorbet Selection

3. DAYTIME & CELEBRATION OF LIFE BUFFET

16.95 PER PERSON

GRAZING SELECTION

- (V) Crispy Coated Mozzarella

with a Neapolitan tomato dipping sauce

Pigs & Blankets Sausage Rolls

with pickled walnut brown sauce

Cheese Burger Sliders

with cave-aged Cheddar, tomato, lettuce, burger sauce and seeded brioche sliders
- (V) Cave-Aged Cheddar Sandwich

with pickle on white bread

Smoked Salmon Sandwich

with lime cream cheese on granary bread

SIDES

- (V) Caesar Iceberg Wedges

with 'bacon', Italian cheese and classic Caesar dressing
- (VG,GF) Skin On Fries

with garlic & rosemary salt

4. LARGE PARTY BUFFET & TIPI MENU

27.95 PER PERSON

GRAZING SELECTION

Choose 6 items from below to be served with skin on fries, caesar iceberg wedges

- Buttermilk Chicken Strips

with herby hot ranch, garlic & herb dip

Hoisin Confit Duck Pancakes

with cucumber & green onion

(V) Panko Camembert Wedges

with red onion marmalade

(VG) Chestnut Mushroom Kievs

(NUTS) with a garlic & herb cashew nut cream

Cheese Burger Sliders

with lettuce, tomato & burger sauce in a seeded brioche bun

(VG) Plant Burger Sliders

with vegan Applewood, lettuce, tomato & burger sauce in a Vegan brioche bun

(GF) Garlic & Chilli King Prawn Skewers

with pickled red onion & guacamole
- Panko Haddock Goujons

with tartare sauce

(V) Treacle Roasted Squash & Goats Cheese Croquettes

with beetroot & balsamic ketchup

(GF) Bang Bang Crispy Beef Strips

with Asian slaw

ANTI PASTI GRAZING BOARD

add an antipasti grazing board for £6.95 per person

charcuterie meat selection, scottish smoked salmon, mixed marinated olives, cumin spiced hummus, tomato hummus, rosemary & garlic focaccia

SWEET TREATS SELECTION

add a sweet selection for £5.00 per person

- (GF) Dark Chocolate Dipped Strawberries

(NUTS) with pistachios & honey

Mini White Chocolate Cookies

with raspberry sauce
- (GF) Toasted Marshmallows & Rum Soaked Pineapple Kebabs

with coconut & lime



ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill. This is split equally between all team members. If you would like it removing please speak to your server.



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