



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

Panko Haddock Goujons
with tartare sauce

Hoisin Confit Duck Pancakes
with cucumber & green onion

(V) **Treacle Roasted Squash & Goats Cheese Croquettes**
with beetroot & balsamic ketchup

(V) **Panko Camembert Wedges**
with red onion marmalade

(GF) **Bang Bang Crispy Beef Strips**
with Asian slaw

(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

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

(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

SWEET TREATS SELECTION

add a sweet selection for £5.00 per person

(GF) **Dark Chocolate Dipped Strawberries**
(NUTS) with pistachios & honey

(GF) **Toasted Marshmallows & Rum Soaked Pineapple Kebabs**
with coconut & lime

Mini White Chocolate Cookies
with raspberry sauce



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.

PARAGON 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 removed please speak to your server.



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