## Special Occasion 2 or 3 course all inclusive menu

The all inclusive menus are tailor made to each individual occasion and season so the accompaniments can be discussed once the mains are chosen for your event.

Simply choose the number of courses you require (two or three). Then make the choice of the three dishes you would require from each course, your quests can then pre order from your chosen menu.

2 Course:- Starter + Main course or Main course + Dessert = £19.00 per head 3 Course:- Starter + Main + Dessert = £22.00 per head

## Starter (choice of 3)

Soup of the day
Oven baked roll, croutons

Port, chicken livers smooth pate
Red onion marmalade, toasts

#### Mixed Olives

Sundried tomato, freshly baked roll, Balsamic dip

Crispy devilled whitebait
Tartar sauce, farmhouse bread, leaves

## Oven baked Cotswold brie

Cranberry marmalade, vine tomato, Leaves, Croutons

Smoked salmon terrine Chives, Cream cheese, leaves

#### Supplement charges are Per head charge

Tea & coffee £2.50 per head

## Mains (choice of 3)

# Traditional beer battered Fish & triple cooked chips

(market fish of the day) garden peas, tartar sauce

#### Pie of the day

Shortcrust pastry top and bottom, triple cooked chips garden peas, jug of gravy

#### 80z Sirloin (£5 supplement)

mushroom, tomato, garden peas, triple cooked chips

## Mushroom & spinach risotto

Truffle oil, parmason shavings

## Grilled fish of the day

Dauphonoise, fresh vegetables, lemon & dill sauce

## breast of corn fed chicken

smoked bacon, brie & spinach stuffing, Celeriac dauphonoise, vegetables, white wine sauce

Deposit may be required on large parties

## Desserts (choice of 3)

#### Sticky toffee pudding

Butterscotch sauce, Vanilla pod Ice cream

#### Vanilla Crème Brulee

Amaretto biscuit

#### Chocolate tort

Salted caramel Ice cream, Caramel sauce

## Cheesecake of the day

Mixed berry compot

#### Local cheese and biscuits

Blue stilton, Hereford hop, Worcester gold Apple chutney, biscuits, celery (£3 supplement)

Should any of your guests have any dietary requirements due to health, religion or allergies then these can also be catered for

Please note due to availability all menus are subject to change

With the restaurant being made available for exclusive use at no extra charge, please have a look at our menus and make The Live and Let Live your choice of venue for your own occasion.