



## EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to choose on the day, whilst a pre-order is required for larger groups.

### SET MENU A

£45 Per Person

Artisan baguette and butter

~

**PEA & MINT SOUP** (V)  
*crème fraîche and toasted almonds*

**POTTED BROWN SHRIMPS**  
*pickled cucumber and rye bread*

**ISLE OF WIGHT HERITAGE TOMATOES** (VG)  
*with a pickled shallot dressing*

~

**GRILLED CORNISH MACKEREL**  
*with pickled vegetable salad*

**SPATCHCOCK POUSSIN**  
*garlic butter and french fries*

**ROAST GLOBE AUBERGINE** (VG)  
*romesco sauce and tenderstem broccoli*

~

**RHUBARB & ALMOND TART**  
*with rhubarb sorbet*

**HOKEY POKEY COUPE**  
*honey ice cream, chocolate honeycomb, chocolate tuile*

**COLSTON BASSETT STILTON** (V)  
*apple & cider chutney and oat cakes*

Tea, Coffee and Petit fours

### SET MENU B

£55 Per Person

Artisan baguette and butter

~

**PEA & MINT SOUP** (V)  
*crème fraîche and toasted almonds*

**GRILLED ASPARAGUS  
AND HOLLANDAISE** (V)  
*with poached duck egg*

**MANZI'S PRAWN COCKTAIL**  
*marie rose sauce and lemon*

~

**DRY AGED SIRLOIN STEAK**  
*french fries and béarnaise sauce*

**BRIXHAM HAKE WITH  
ISLE OF WIGHT TOMATOES**  
*feta cheese and romesco sauce*

**ROAST BUTTERNUT SQUASH** (VG)  
*with braised lentils*

~

**DARK CHOCOLATE MOUSSE**  
*with cherries*

**RASPBERRY ETON MESS**  
*crushed meringue and raspberry coulis*

**COLSTON BASSETT STILTON** (V)  
*apple & cider chutney and oat cakes*

Tea, Coffee and Petit fours