

Homestyle Sharing Menu 2019

Starter: Choose 1 for the whole table to share from:

Antipasti : with cured italian meats, parma ham, smoked salmon pate, roast vegetables, marinated olives and feta

Veggie Antipasti: Garlicky cannellini bean dip, smashed pea and mint crostini, basil marinated mozzarella ball, confit tomatoes, griddled marinated aubergines, marinated olives

Mediterranean: Roasted garlic and basil hummus; courgette, feta and mint involtini; house marinated olives; confit tomatoes; roast sweet potato and lentil pate, roast artichokes

Mezze: Marinated olives, fattoush, herb rolled homemade labneh, chunky homemade hummus, marinated aubergine and chickpea salad with sumac and lemon dressing, tahini yoghurt

Served with Barnetts Focaccia bread, butter, and olive oil

Main course: Pick EITHER roast option OR option 2 PLUS up to 3 sides

Roast option – sliced and served on platters with jugs of gravy, or whole on boards to carve at the table

Choose 1 from:

- Butter and herb basted roast turkey breast (GF)
- Rosemary and thyme roast beef, served medium (or rare / well done if required) (GF, DF)
- Garlic and rosemary studded slow cooked shoulder of lamb (GF, DF)
- Roast shoulder of Puddledub pork with crackling and apple and pink peppercorn sauce (GF, DF)

OR Choose 2 from

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| <ul style="list-style-type: none"> • Pulled pork lasagne • Venison shepherds pie (DF, GF) • Haggis, neeps and tatties pie (GF/DF) • Game pie (DF) • Spanish roast chicken, chorizo, olive, vine tomato and new potato traybake (GF) • Sticky soy, honey and sesame chicken (DF) • Harissa lamb and chickpea tagine (GF, DF) • Ox cheek rendang curry • Creamy sweet potato, pesto, tomato and potato gratin (GF, veg) • Pumpkin, chickpea and coconut curry (V, VEG, GF, DF) | <ul style="list-style-type: none"> • Roast vegetable lasagne (V) • Dukkah roast aubergine with tahini yoghurt, toasted flaked almonds and pomegranate (V, GF, Can be Vegan, DF/ nut free – please ask) • Risotto – eg roast butternut squash, thyme and goats cheese; pea, mint and chard; spinach, mushroom and garlic (GF, V, can be DF/VEG on request) • Spiced roast butternut with kale pesto, crumbled feta, toasted pumpkin seeds and mint (V, GF, can be DF/VEG/nut free on request) |
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SIDES – choose 3

- Lemon and thyme Yorkshire puddings
- Maple roast parsnips and carrots (V, VEG, GF)
- Spiced potato wedges (V, VEG, GF)
- Garlic and rosemary roast new potatoes (V, VEG, GF)
- Roast spiced sweet potato (V, VEG, GF)
- Basmati rice and herb pilaf (V, VEG, GF)
- Braised red cabbage (V, VEG, GF)
- Roast Mediterranean vegetables (V, VEG)
- Honey and thyme roast root vegetables (V, GF, DF)
- Cauliflower OR broccoli cheese gratin (please specify)
- Lemon, chilli and cherry tomato green beans (V, Can be VEG on request)
- Peas mangeout and fine beans with lemon butter (V, Can be VEG on request)
- Butter baked leeks with bay and pink peppercorns (V, Can be VEG on request)
- Spring onion, bay and balsamic roast cherry vine tomatoes (V, GF, VEG)
- Tandoori roast cauliflower (V, GF, VEG)
- Any salad from our seasonal lunch menu

DESSERT – choose 1 for the whole table

- Coconut panna cotta with mango salsa or local berry compote
- Creamy lemon and lime posset with shortbread (GF without shortbread)
- Spiced orange syrup cake with cinnamon mascarpone (GF, DF without mascarpone)
- Rich dark chocolate pots with shortbread (GF without shortbread)
- Chocolate, honeycomb, cherry and fig slice (VEG, DF, GF)
- Pavlova with Chantilly cream and seasonal fruits – on a large cake stand to serve at the table (GF)

Cost - £26.00 per person

Includes private venue hire (restaurant and courtyard) from 7:00pm until 10pm and unlimited corkage on your own alcohol. No spirits please.

Minimum 18 guests, Maximum 28 guests.

Final numbers and menu choices, including special dietary requirements to be submitted AT LEAST 2 weeks before event date.

The organiser has access from 6:30pm to decorate tables, no confetti please. Suggested timings are 7pm arrival, with food service beginning at 7:30pm.

The organiser is permitted to bring speakers to play music during the evening but noise levels must be respectful of neighbours.

We get booked up very quickly, so please email enquiries@cottkitch.co.uk as early as possible to secure your chosen date. £50 deposit is required to confirm date.