

# "CREATE YOUR OWN" SET DINNER MENU

TWO COURSES £24<sup>50</sup>  
THREE COURSES £29<sup>50</sup>

THIS IS OUR EXCLUSIVE DINING MENU. FINE DINING, DONE RIGHT. PERFECT FOR FORMAL DINNERS AND FUNCTIONS, A RANGE OF DELECTABLE DISHES, ALL MADE BY OUR CHEFS IN-HOUSE TO CREATE A PREMIER DINING EVENT - THIS LIST IS A COMPILATION OF OUR MOST POPULAR DISHES, BUT IT IS BY NO MEANS EXHAUSTIVE, WE CAN SIT DOWN WITH YOU TO CREATE BESPOKE MENUS FOR YOUR EVENT - PLEASE ASK FOR DETAILS AND PRICES.

## STARTERS

**SMOKED MACKEREL AND FRESH HERB PATE**  
With Bean Sprouts, Cherry Plum Jam and Garlic Croutes

**CHICKEN AND WILD MUSHROOM ROULADE**  
Cep Chantilly, Baby Watercress, White Truffle Oil

**SLOW ROASTED BELLY OF PORK**  
With Cider and Apple Jus

**PEA AND SPINACH SOUP**  
Topped With Crispy Bacon Lardons <sup>(VO)</sup>

**SPICED LENTIL AND CORIANDER SOUP**  
Croutons, Crème Fraiche <sup>(V)</sup>

**BETROOT MOUSSE WITH GOAT'S CHEESE**  
Toasted Pine-Nuts, Balsamic Reduction <sup>(V)</sup>

**HADDOCK AND SPINACH RISOTTO CAKE**  
Horseradish Cream and Chilli Jam

**CONFIT OF DUCK LEG**  
On a Bed of Warm Lentil Salad with Cranberry Jus

Served with Rustic Breads and Butter

Add Sorbet as a palate cleanser  
for an extra £2 per person

## MAINS

**HEREFORDSHIRE BEEF SHIN WELLINGTON**  
Steamed New Potatoes, Port Wine Jus

**ROASTED SIRLOIN OF BEEF**  
Rosemary And Seasalt Roasted Potatoes,  
Honey Glazed Parsnips, Carrots and Rich Beef Gravy

**BRAISED SHOULDER OF WELSH LAMB**  
Black Pudding Mash, Red Wine Reduction, Panfried Leeks

**ROASTED RACK OF LAMB**  
Boulangère Potatoes, Rosemary Jus

**LOIN OF PORK**  
Crushed Root Vegetables, Wholegrain Mustard & Honey Cream

**BREAST OF CHICKEN**  
Stuffed With Chorizo Farce, with Parmesan Risotto and Tomato Butter

**GARLIC AND HERB BAKED FILLET OF COD**  
With Smoked Salmon And Dill Gnocchi

**ROASTED ROOT VEGETABLE TAGINE**  
With Crusty Bread <sup>(V)</sup>

**SLOW ROASTED STUFFED RED PEPPER**  
With Butternut Squash & Pea Risotto, Tomato & Basil Butter <sup>(V)</sup>

All Served with Fresh Steamed Buttered Vegetables

## DESSERTS

**BLUEBERRY & WHITE CHOCOLATE  
BREAD AND BUTTER PUDDING**  
With Vanilla Custard

**CHOCOLATE PATE WITH SHORTBREAD**  
Toasted Hazelnuts

**ETON MESS**  
With Real Dairy Cream and Fresh Fruit

**DOUBLE CHOCOLATE BROWNIE**  
With Chantilly Cream

**BAKED CHEESECAKE**  
With Fresh Fruit

**CHEESE SELECTION**  
With Crackers, Homemade Chutney, Grapes and Celery  
£2 supplement

Add Cheese as a 4<sup>th</sup> Course  
for an extra £5 per person

**TEA & COFFEE £3 EXTRA**

Freshly Brewed Filter Coffee and Leaf Teas  
with a Selection of Biscuits or Mints

**Step 1:**  
Simply choose up to 3 starters,  
3 mains and 3 desserts from  
these menu lists



**Step 2:**  
Let us know your choices so we  
can create your own personalised  
party menu for you



**Step 3:**  
Ask your guests to make their  
choices from the menu you have  
chosen in advance of the event



**Step 4:**  
Return your guests' menu  
pre-orders to us two weeks  
before your party!



**IMPORTANT:**  
You MUST Choose only up to 3  
options and your Guests MUST  
order from those options

**PLEASE NOTE, THIS MENU IS FOR A MINIMUM OF 10 PEOPLE** - ALL PRICES ARE PER PERSON AND ARE INCLUSIVE OF VAT. **PRICING IS BASED ON A LIMITED SELECTION OF MENU CHOICES** MADE BY THE PARTY ORGANISER. GUESTS MUST NOT CHOOSE FROM ALL OF THE ITEMS ON THIS MENU. PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS SUCH AS VEGETARIAN / GLUTEN FREE.

ALL OF OUR FOOD IS PREPARED IN HOUSE BY OUR TRAINED CHEFS AND MOST OF OUR DISHES CAN BE ADAPTED AS REQUIRED.

DISHES WITH A (V) INDICATE THEY ARE VEGETARIAN, WITH A (VO) INDICATE A VEGETARIAN OPTION CAN BE SPECIFIED.

To book your party please contact us **01432 357872** | [events@saxtys.co.uk](mailto:events@saxtys.co.uk)

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# SAXTYS