



THE RAM

BAR & BRASSERIE

Special Event Set Menu

£35.00 per person

Please choose 1 dish from each course (plus a vegetarian dish if needed)

Starter

Brie & celery tart, warm potato salad, Dijon emulsion (V,D,G)

Wild mushroom soup with homemade loaf & smoked butter (V,D,G*)

Smoked salmon roulade with dill cream, lemon relish & crostini (D,G)

Chicken liver pâté, red onion chutney, sour dough toast & mixed herbs (D,G)

Prawn cocktail, classic Mary Rose sauce, lemon & buttered brown bread (D,G*)

Mains

Breast of corn fed chicken, grilled asparagus, crisp pancetta & tarragon cream (D)

Poached salmon fillet, crushed new potatoes, cucumber spaghetti, dill hollandaise (D)

Roasted garlic risotto with thyme mascarpone & parmesan crisps (V,D)

Pie of the day, chunky chips, garden peas & home-made gravy (D,G)

Blade of beef, celeriac purée, charred cabbage, potato terrine & chive oil (D)

Pumpkin & sage filled pasta with wild rocket cream & shaved parmesan (V,D,G)

Puddings

Vanilla crème brûlée with baileys mousse shooter (V,D)

Glazed lemon & lime tart, raspberry sorbet & shortbread (V,D,G)

Chocolate & orange truffle tart with vanilla crème fraîche & mixed berries (V,D,G)

Strawberry Eton mess, crushed meringue & Chantilly cream (V,D,G)

Colonels Cup – lemon sorbet & a shot of vodka (V)

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Available for parties of over 20 people

Deposit of £10 per person required

*Prices correct at the time of print (28/9/18) – prices may be subject to change depending on supplier increases.
Prices will be held once deposit is paid.*