



Special Event Set Menu

£35.00 per person

Starter

Wild Mushroom Soup (V, GF*, Ve*)

Truffle Oil, Artisan Roll

Home Cured Salmon (GF)

Fennel, Orange, Yogurt

Seared Teriyaki Beef

Ginger and Coriander Noodle Salad

Homemade Scotch Egg

Tomato Concasse

Mains

Breast of Corn Fed Chicken Supreme

Grilled Asparagus, Crispy Pancetta, Gnocchi, Tarragon Cream

Jerk Swordfish (GF)

Coconut Rice, Charred Pineapple Salsa, Black-eyed Beans

Fennel and Artichoke Linguini (Ve)

Pomodoro Sauce, Basil Oil

Blade of Beef Bourguignon

Celeriac Puree, Kale, Potato Terrine

Beetroot Risotto (V, Ve*, GF)

Roast Beetroot, Thyme, Goats Cheese

Puddings

St. Clements Tart (V)

Topped with Italian Meringue

Aerated Belgian Chocolate Mousse (GF)

Salted Caramel, Honeycomb

Local Artisan Cheese Board (V)

Homemade Red Onion Chutney, Grapes, Crackers

Charred Pineapple (Ve, GF)

Pineapple and Rum Salsa, Mandarin Sobet

A pre-order & £10 deposit per head (redeemable from the final bill) must be submitted 2 weeks prior to your booking.



THE RAM

BAR & BRASSERIE

Set Menu

Starters

Homemade Minestrone Soup
Served with Ciabatta (Ve)

Salmon and Dill Fishcakes
Curried Mayonnaise and watercress

Goats cheese, red onion and leek tart (V)

Smoked Chicken, Avocado and Mango Salad (GF)

Mains

Cornfed Breast of Chicken
Wild mushroom fricassée and saffron potatoes

Rump of English Lamb (GF)
Dauphinoise potato, ratatouille, rosemary jus

Pan Fried Fillet of Sea Bass (GF)
Saffron potatoes, chorizo, samphire and crispy capers

Sweet Potato, Chickpea Saag Curry (Ve, GF)
Pilaf rice, onion bhaji

Dessert

Mango Panna Cotta (V, GF)
Honeycomb, mango and mint salad

Chocolate Fudge Brownie (V)
Vanilla ice cream

Pear and Apple Crumble (V)
Custard

Exotic Fruit and Mint Salad (Ve, GF)
Mandarin sorbet

2 courses- £20 per person

3 courses- £25 per person

A pre-order & £5 deposit per head (redeemable from the final bill) must be submitted 3 weeks prior to your booking.



THE RAM

BAR & BRASSERIE

Canapé Menu

Panko Breaded King Prawns

Lamb Kofta and Tzatziki (GF)

Cod and Dill Fishcakes

Sun Dried Tomato, Mozzarella & Basil Tartlets (V)

The Ram Style Chicken Satay (GF)

Caramelised Onion and Goats Cheese Arancini (V)

Smoked Salmon and Avocado Roulade (GF)

Teriyaki Beef Taquitos

Falafel Bites (Ve, GF)

Houmous and Caramelised Onion Crostini (Ve)

Spiced Black Pudding Bonbon

Sesame Firecracker Chicken

Brie Croquettes with Cranberry (V)

Dessert Options

Salted Caramel Profiteroles (V)

Chocolate Dipped Strawberries (GF, V)

Mango and Passionfruit Cheesecake Pieces (V)

Choose 6 - £9.50

Choose 8 - £11.50

Choose 10 - £13.50

Price per person

Canapés must be ordered & paid for 2 weeks prior to your booking.



THE RAM

BAR & BRASSERIE

Buffet Menu

Beef or Veg Lasagne

With Garlic Bread (V*)

Thai Green Chicken or Vegetable Curry

With Jasmine Rice (GF, V*)

Beef Bourguignon

With Mashed Potato

Fish Pie

With Seasonal Veg

Indian Chicken Tikka Masala

With Pilaf Rice

Shepherd's Pie

With Seasonal Veg

Chicken and Chorizo Casserole

With Roast New Potato's

Moussaka

With Garlic Bread (GF*)

1 option - £12

2 options - £14.50

A minimum of 30 people is required to choose 2 options

SIDES

Add any salad or side to your buffet selection, prices are per person

Triple-cooked Parmesan & truffle Chips £2.00 (v)

Rainbow Salad (VE) £1.50

Sweet potato fries £2.00

Garlic Bread £1.50