

LARGE PARTY MENU

GOURMET

2 courses £23, 3 for £28

(minimum of 10 people)

STARTERS

Homemade soup

Thai fish cakes with marinated cucumber and sweet chilli sauce

c Black Forest smoked cured ham and fig, with a goats cheese mousse
and raspberry and beetroot vinaigrette

v Butternut squash, Dolcelatté, walnut and honey tart

MAINS

Moroccan spiced lamb with apricots, dates and almonds, served with giant cous cous

Duck breast with szechuan pepper and plum chutney, chilli fried bok choi
and sweet potato fondant

Venison 'Shepherd's pie' with chestnut Savoy cabbage

c Pan-fried sea bass and orange scented broccoli with a lentil casserole

v Homemade Glamorgan sausages with a sage and onion soubise, braised lentils and mash

10oz* ribeye steak with slow roast tomatoes, rocket and chips
£2 supplement per person

All served with a selection of seasonal vegetables

DESSERTS

v 'Basil Grande' Eton mess

v Sticky toffee pudding and dairy vanilla ice-cream

v Baked raspberry ripple cheesecake

v Coconut & passion fruit crème brûlée

v Chocolate truffle cake and dairy vanilla ice-cream with crushed honeycomb

(v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. (*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. c - these dishes are below 550 calories. The nutritional composition data for these dishes has been calculated from reference food databases and does not represent the exact nutritional content that would be derived from individual laboratory analysis of the recipe however can be used as a reliable estimation. Nutritional data may vary. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate. All items are subject to availability and may need to be substituted due to circumstances out of our control.

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below 550 calories

A discretionary 10% service charge will be added to your bill.

• THE LIVING ROOM •

RESTAURANT AND BAR

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