

THE WRO LOFT

PRIVATE FUNCTION MENU

STARTERS

(Choose three of the following starters including one vegetarian option)

- vg v** **Homemade Spiced Butternut Squash Soup** (g)
with crème fraîche & crispy sage served with warm bread
- g** **Handmade Haddock & Pea Fishcakes** served with a citrus aioli
- g** **Chicken Satay Skewers** served with pickled vegetables & a spicy peanut dip
- vg g** **Handmade Beetroot & Carrot Bhajis** served with a spiced tahini dip

MAINS

(Choose three of the following main courses including one vegetarian option)

- g** **Salmon Fillet** sautéed with new potatoes fresh vegetables served with a lemon & coriander hollandaise
- g** **Chicken Supreme** served with a wild mushroom & Champagne sauce, lemon thyme potatoes & vegetables
- g** **Slow Cooked Daube of Beef** - served with a caramelised onion mash, a rich red wine, pancetta & mushroom jus topped with crispy shallots
- g** **Roasted Belly Pork** served on bubble & squeak with a caramelised apple & sage jus & seasonal vegetables
- vg g v** **Homemade Moussaka** with tomatoes, chickpeas, aubergine, courgettes and potatoes with a creamy sauce served with garlic ciabatta

HOMEMADE DESSERTS

(Choose two of the following)

Sticky Toffee Pudding served with vanilla bean ice cream

White Chocolate & Raspberry Cheesecake served with a raspberry & apricot coulis

Lemon Meringue Pie sweet pastry lemon curd & Italian meringue

Ice Cream chocolate or vanilla

2-courses £18.95

3-courses £22.95

Autumn 2017

Please note that we will require ask all guests to pre-order a minimum of one week in advance of the date of the function and provide full details of any dietary requirements