



# HOTHORPE VENUES

## Sharing Feasts

### Host a roast

Tables are presented with a joint of meat, a carver is elected and food is shared.

£26.95 per person (minimum 30 guests)

Choose from

Traditional Roasted turkey breast, served with pigs in blankets, apricot and chestnut stuffing

Roasted Sirloin of South Leicestershire beef, Yorkshire Puddings, red wine gravy

Roasted loin of pork, crispy crackling, sage and onion stuffing, charred apples, Scrambler cider gravy

All served with real roasties and market vegetables.

## Feasting Platters

These menus are served on sharing platters to the table for guests to help themselves to

Feast A

£20.95 per person (minimum 30 guests)

Cured local and continental meats, garlic and herb focaccia, olives, artichoke, roasted courgettes, mushrooms and red peppers, grissini, smoked fish, fresh fruits, cheese, chutneys and pickles

Feast B

£23.95 per person (minimum 30 guests)

Garlic and herb marinated spatchcock chicken, lightly spiced potato wedges, mixed Hothorpe salads

Feast C

£25.95 per person (minimum 30 guests)

Harissa spiced boned leg of lamb, jewelled couscous, chilli roasted vegetables, cucumber and mint yoghurt dressing, flat breads

Feast D

£26.95 per person (minimum 30 guests)

Slowly roasted beef brisket, barbequed baby back ribs, fiery chicken wings, corn on the cob, jalapeno cornbread, seasoned fries, fruity slaw

## Desserts

Choose a dessert for £5 per person

Gingerbread, toasted marshmallow, toffee popcorn, banana ice cream

Dark chocolate delice, cherries, mascarpone mousse

Cointreau panna cotta, orange compote, pistachio biscotti.

Artisan Cheese sharing boards (£6 per person)