

GROUP PACKAGES

THE GRID

Two House Drinks (Beer, Wine or Soft Drink)

Served Sharing Style:

A Selection of Sharing Plates & Flatbreads

MENU

SHARING PLATES

Dynamite fried chicken, chili & lemon aioli

Fried halloumi **v**

Corn ribs, smoked harissa mayo **vg**

FLATBREADS

Grilled courgette, red pepper & aubergine,
plant based cheese **vg**

Triple pepperoni w tomato & mozzarella

Slow cooked tandoori chicken, guindilla peppers,
mint yoghurt, lime pickle & hibiscus pollen

PRICE PER PERSON

£35

THE SPRINT

Prosecco or Mocktail Reception

Two House Drinks (Beer, Wine or Soft Drink)

Served Sharing Style:

A Selection of Sharing Plates, Flatbreads & Tacos

MENU

SHARING PLATES

Dynamite fried chicken, chili & lemon aioli

Fried halloumi **v**

Corn ribs, smoked harissa mayo **vg**

Garlic flatbread, black garlic and herb baked bread **vg**

FLATBREADS

Grilled courgette, red pepper & aubergine,
plant based cheese **vg**

Triple pepperoni w tomato & mozzarella

Slow cooked tandoori chicken, guindilla peppers,
mint yoghurt, lime pickle & hibiscus pollen

TACOS

Wild miso mushrooms, roast romanescos, lime pickle,
peanuts, dhukka & chili oil **vg n**

Jerk chicken, Jamaican spiced chicken,
pineapple & mango salsa with puffed rice

Moroccan ground lamb, artichoke, red pepper hummus,
macadamia cheese, lemon & pine nuts **n**

PRICE PER PERSON

£59

THE GRAND SLAM

Champagne Cocktail or Mocktail Reception

Two House Drinks (Beer, Wine or Soft Drink)

Served Sharing Style:

A Selection of Sharing Plates, Flatbreads & Tacos

MENU

SHARING PLATES

Dynamite fried chicken, chili & lemon aioli

Coconut tiger prawns, XO mayo

Gochujan cauliflower wings **vg**

Padron Peppers - Mojo Rojo, blistered green peppers
with roast red pepper and confit tomato sauce **vg**

Garlic flatbread, black garlic and herb baked bread **vg**

FLATBREADS

Grilled courgette, red pepper & aubergine,
plant based cheese **vg**

Triple pepperoni w tomato & mozzarella

Prawn, squid, fennel, crispy capers, tomato & mozzarella

TACOS

Wild miso mushrooms, roast romanescos, lime pickle,
peanuts, dhukka & chili oil **vg n**

Jerk chicken, Jamaican spiced chicken,
pineapple & mango salsa with puffed rice

Tuna Tataki, pickled ginger, ponzu and wasabi

PRICE PER PERSON

£75

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FREE | **N** NUTS

Packages are for a minimum of 6 guests, the whole group must book the same package. Vegan and Gluten Free alternatives are available, please notify us at booking. Please make the team aware at the time of booking of any food allergies or intolerances. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. Racing not included in package price.

DESSERT ADD-ON

£6

Petit Fours - Raspberry Chantilly filled meringues, dark chocolate & edible gold truffles with flavoured macarons