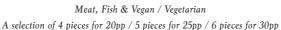


THE CADOGAN ARMS

CANAPÉS





MEAT

CRISPY LAMB RIBS Anchovy & Sorrel Yoghurt
FRIED CHICKEN Blue Cheese, Bubbledogs Hot Sauce
BLACK PUDDING SCOTCH EGG Oxford Sauce

FISH

SMOKED SALMON Horseradish Crème Fraîche, Rye Bread
ATLANTIC PRAWN COCKTAIL Marie Rose, Herb Salad
BEER BATTERED HADDOCK Tartare Sauce Mash, Chanterelles,
FRIED WHITEBAIT Roasted Garlic Aioli, Lemon

VEGAN/VEGETARIAN

BEAUVALE CHEESE TWISTS (V)

MUSHROOM ON TOAST Pickled Walnut Ketchup (V/Ve)

CHILLI CHEESE TOASTIE Masala Ketchup

CAULIFLOWER & ONION BHAJIS Chaat Masala, Tamarind Chutney (V/Ve)



THE CADOGAN ARMS

FEAST MENU

Minimum 4 Persons All dishes served family style £50 per person



SNACKS & STARTERS

BLACK PUDDING SCOTCH EGG Oxford Sauce CRISPY LAMB RIBS Anchovy & Sorrel Yoghurt FRIED WHITEBAIT Roasted Garlic Aioli, Lemon

MAINS

SLOW-ROASTED BEEF SHANK

Served with Creamy Mash, Chanterelles, Tarragon & Honey Glazed Carrots, Braised Red Cabbage & Spinach

DESSERTS

SEASONAL FRUIT CRUMBLE Vanilla Custard



THE CADOGAN ARMS

VEGETARIAN MENU

All dishes served family style £45 per person



SNACKS & STARTERS

CHILLI CHEESE TOASTIE Masala Ketchup
CAULIFLOWER & ONION BHAJIS Chaat Masala, Tamarind Chutney
RAW & PICKLED WINTER VEGETABLES Chilled Baba Ganoush

MAINS

MUSHROOM & CELERIAC PITHIVIER

Served with Creamy Mash, Chanterelles, Tarragon & Honey Glazed Carrots, Braised Red Cabbage & Spinach

DESSERTS

SEASONAL FRUIT CRUMBLE Vanilla Custard

