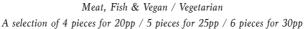


### THE CADOGAN ARMS

#### CANAPÉS





#### MEAT

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

#### FISH

ATLANTIC PRAWN COCKTAIL Marie Rose, Herb Salad

BEER BATTERED HADDOCK Tartare Sauce

CURED SALMON 'TARTARE' Lemon, Crème Fraîche, Dill, Irish Soda Bread

#### VEGAN/VEGETARIAN

BEAUVALE CHEESE TWISTS (V)

MUSHROOM ON TOAST Pickled Walnut Ketchup (V/Ve)

THE CADOGAN CHEESE TOASTIE Masala Ketchup (V)

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



## THE CADOGAN ARMS

#### FEAST MENU

Minimum 4 Persons All dishes served family style £60 per person



#### SNACKS & STARTERS

BLACK PUDDING SCOTCH EGG Oxford Sauce
CRISPY LAMB RIBS Anchovy & Sorrel Yoghurt
CURED SALMON 'TARTARE' Lemon, Crème Fraîche, Dill, Irish Soda Bread

## MAINS SLOW-ROASTED BEEF SHANK

Served with Creamy Mash, Grilled Hispi Cabbage, Sticky Glazed Beetroot

#### DESSERTS

SEASONAL FRUIT CRUMBLE Vanilla Custard



# THE CADOGAN ARMS

#### VEGETARIAN MENU

All dishes served family style £50 per person



#### SNACKS & STARTERS

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

#### MAIN

MUSHROOM & CELERIAC PITHIVIER

Served with Creamy Mash, Grilled Hispi Cabbage, Sticky Glazed Beetroot

DESSERT

SEASONAL FRUIT CRUMBLE Vanilla Custard

