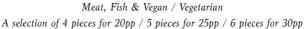


THE CADOGAN ARMS

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
CAULIFLOWER & ONION BHAJIS Chaat Masala, Tamarind Chutney
CURED SALMON 'TARTARE' Irish Soda Bread

MAINS

WHOLE ROASTED BONELESS SEABASS

Fennel, Tomato & Basil Stuffing, Capers, Potatoes & Spring Vegetables

or

SLOW COOKED LAMB WELLINGTON

New Potatoes, Lamb Fat Carrots, Pea, Mint & Ticklemore Salad

DESSERTS

 ${\tt SEASONAL} \ \ {\tt FRUIT} \ \ {\tt CRUMBLE} \ \ {\tt Vanilla} \ {\tt Custard}$

&

STICKY TOFFEE PUDDING Cornish Clotted Cream



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, Tenderstem Broccoli, Sticky Glazed Beetroot

DESSERT

SEASONAL FRUIT CRUMBLE Vanilla Custard &

STICKY TOFFEE PUDDING Cornish Clotted Cream

