

**EVENTS**  
**&**  
**CELEBRATIONS**

———— AT BRIGANTES ————

**FOOD MENUS**

# SET COURSE MENU - SUMMER

## MENU A - SUMMER

Soup of the Day  
Traditional prawn cocktail with brown bread  
Warm garlic mushroom & leek tart with walnut salad (v)

Breast of chicken wrapped in prosciutto, tomato & basil jus  
Grilled sea bass fillet on a bed of crab risotto  
Vegetable Wellington (v)

ALL SERVED WITH SEASONAL VEGETABLES

Strawberry & vanilla cheesecake, strawberry sauce  
Dark chocolate & orange ganache, chocolate crumb  
Mature Cheddar & stilton, artisan biscuits with homemade chutney

£21.95pp

## MENU B - SUMMER

Soup of the Day  
Chicken liver parfait, home made chutney & toasted brioche  
Smoked and fresh salmon ballotine, dill crème fraîche, sweet & sour beetroot  
Salad of goats cheese, roast peppers, pomegranate & walnuts (v)

Roast beef, Yorkshire pudding, roasted shallots, horseradish sauce  
Baked hake fillet, shellfish sauce & wilted spinach  
Slow roasted pork belly, cabbage & pancetta with cider sauce  
Feta & spinach filo parcel, tomato ragu, basil oil (v)

ALL SERVED WITH SEASONAL VEGETABLES

Homemade apple pie with mascarpone & vanilla cream  
Castletown mess - summer fruits, crushed meringue & clotted cream  
Milk chocolate mousse, honeycomb & raspberry compote  
Mature Cheddar & stilton, artisan biscuits & onion marmalade

£24.95pp

# SET COURSE MENU - WINTER

## MENU C - WINTER

Soup of the Day  
Caesar salad with avocado & Parmesan (v)  
Manx Kipper pâté with apple & celeriac salad

Coq au vin breast and leg of chicken, braised with red wine, mushrooms & bacon  
Roast loin of pork, apricot stuffing, Yorkshire pudding & crackling  
Vegetable Wellington (v)

ALL SERVED WITH SEASONAL VEGETABLES

Vanilla profiteroles with chocolate sauce  
Cherry & almond tart, crème anglaise  
Mature Cheddar & stilton, artisan biscuits & home made chutney

£21.95pp

## MENU D - WINTER

Soup of the Day  
Ham hock terrine with piccalilli & toasted soda bread  
Smoked haddock fish cake with a mustard seed cream sauce  
Roast vegetable salad, hazelnut crumb & spiced fig dressing (v)

Braised blade of beef bourguignon sauce  
Fillet of poached salmon with prawns, leek & dill sauce  
Honey glazed confit of duck, braised cabbage & chorizo, red wine jus  
Root vegetable & sweet potato cottage pie (v)

ALL SERVED WITH SEASONAL VEGETABLES

Sticky toffee pudding with caramel sauce  
Pear & pecan tart, maple cream  
Crème brûlée with lemon & white chocolate cookies  
Mature Cheddar & stilton, artisan biscuits & home made chutney

£24.95pp

# BUFFET MENU

We have two set buffets available but please speak to a member of our team who can help put together an event package and menu bespoke to your requirements.

## FINGER BUFFET - OPTION 1

SANDWICHES SERVED IN ASSORTED WHITE & WHOLEMEAL BREAD

Roast ham & tomato

Tuna & mayo

Chicken Caesar

Cheddar & spring onion mayo

Onion bhajis

Mini pork pies

Sausage rolls

Potato wedges

Gem lettuce, tomato & cucumber salad

**£8.95 PER PERSON**

## FINGER BUFFET - OPTION 2

SANDWICHES SERVED IN ASSORTED WHITE & WHOLEMEAL BREAD

Chicken Caesar

BBQ pulled pork & pickle slaw

Tuna, cucumber & lemon sour cream

Hummus & roasted vegetables

Broccoli & cheese quiche

Mini vegetable samosas

Thai fish cake with sweet chilli glaze

Sausage rolls

Gem lettuce, tomato & cucumber salad

**£11.95 PER PERSON**

## HOT BUFFET

CHOOSE ONE MEAT DISH AND ONE VEGETARIAN DISH, THEN ADD ONE SIDE DISH & 2 SALADS

### MEAT DISHES

Beef Chilli | Beef Lasagne | Chicken & Lentil Curry  
Korean BBQ Pork Ribs | Chicken & Leek Pie  
Lamb Koftas

### VEGETARIAN DISHES

Vegetable Chilli | Cauliflower & Chickpea Korma  
Sweet Potato & Onion Pie | Butternut Tagine  
Mushroom & Spinach Mac | Vegetable Cajun Stew

### SIDES

Rice & Beans | Rosemary & Garlic New Potatoes  
Basmati Lemon Rice | Garlic Bread | Mushy Peas  
Spiced Potato Wedges

### SALADS

Green Slaw | Red Slaw | Gem, Celery & Grape  
Asian Noodles | Mixed Leaf & Tomato  
Fruity Couscous

**£12.95 PER PERSON**

Allergy advice, our kitchen contains nuts & seeds and is not a gluten free environment: please advise us on any allergies

# ADDITIONAL BUFFET ITEMS

**The below can be added to either buffet options or used to build your own buffet, items are individually priced.**

Bacon bun £4.50

Sausage bun £4.50

Pulled pork & pickle slaw bun £4.95

Mini pork pies £1.80

Sweet potato curry bites (2) £1.80

Mini vegetable spring rolls (2) £1.50

Onion bhaji (2) £1.50

Homemade Bella Pizza £2.00

Potato wedges £1.95

Cheesy stuffed jacket potato £2.00

Duck spring rolls (2) £1.50

Thai fish cakes (2) £2.60

Vegetable samosas (2) £1.50

Broccoli quiche £2.70

Sausage rolls (2) £1.50

## SWEET ADDITIONS

Tiffin £2.00

Cranberry flapjack £1.50

Chocolate brownie £2.00

Butter shortbread £2.00