



CragRats Brasserie



Non Alcoholic Reception refreshments from £2.50 each

Elderflower presse

Fresh lime & mint julep

Home made lemonade with rose sorbet

Pomegranate frizzante

Watermelon cooler with sugar granita

Strawberry, basil & black pepper juice

Virgin Mary with mini Tabasco



Alcoholic reception refreshments from £3.00 each

Champagne / Sparkling wine

Champagne cocktails

Cocktails

Bottled beer

Wine / Sherry

Menu 1 £25 per head including still & sparkling water

Starters

Veloute of white onion, parmesan froth,
warm crusty bread

Chicken liver & brandy parfait wrapped in
prosciutto, toasted brioche, red onion jam

Basil & sun dried tomato pannacotta,
snow pea cream, honey dressed rocket,
chilli & pepper salsa



Main course

Wild boar & plum short crust pie,
goose fat & thyme roasted new potatoes,
tarragon buttered carrots

Pan roasted fillet of cod, mustard lentils,
caper & wilted spinach, sauté potatoes

Individual parcel of portobello mushroom &
cashew nut, caraway braised fennel,
vine tomato fondue



Dessert

Baileys & chocolate pot, vanilla cream,
pistachio shortbread

Lemon meringue cheesecake, lemon sorbet,
maple syrup

Selection of cheeses, grapes,
biscuits & home made chutney



Menu 2 £35 per head including bread, coffee, still & sparkling water

Starters

Chilled pepper & sweet tomato soup,
crab & avocado gateaux

Carpaccio of beetroot, crispy goats
cheese, toasted hazelnuts,
balsamic reduction

Melange of smoked salmon & dill
pannacotta, potted shrimps,
gravadlax & lemon sorbet

Crisp slow roast belly pork, cannelloni
of apple & boudin noir,
cider & sage cream



Dessert

Dark chocolate & mint marquise,
crème Chantilly, Cointreau syrup

Lemon & lavender posset caramelised figs

Traditional crème brulee, berry compote,
shortbread

Sticky toffee pudding,
Guinness & cassis sauce, toffee ice cream

Selection of cheeses, biscuits, grapes,
pear & ginger chutney



Main course

Chicken breast stuffed with ricotta &
basil farci wrapped in pancetta,
bloody Mary syrup

Herb crusted rack of lamb,
garlic pomme puree, Madeira jus

Paprika scented pork fillet,
wilted spinach, Bombay potatoes,
garam masala cream

Pan fried halibut, sauté potatoes,
asparagus spears,
seafood & garlic cream



Menu 3 £40 per head including bread, coffee, still & sparkling water

Starters

Light garden pea soup, braised pigs cheek, mint jelly

Pan seared breast of wood pigeon, puy lentils, crispy bacon,

Sauté langoustines, Parma ham, wilted land cress, pickled apple puree

Carpaccio of venison, peppered rocket, raspberry & dark chocolate dressing

Tartlet of wild mushroom, poached duck egg, char grilled asparagus, hollandaise sauce



Dessert

Chocolate delice, salted caramel, rosemary granita

Lime leaf pannacotta & fresh mango on caramelised puff pastry, blanc en blanc

Summer berry & champagne jelly, elderflower ice cream

Vanilla scented rice pudding, stewed peaches, organic honey

Selection of fine cheeses, quince paste, spiced apricot chutney, celery & grapes



Main course

Oven roast fillet of Yorkshire beef, cassoulet of baby vegetables, sweet potato & thyme dauphinoise, bourguignon jus

Rare roast rump of lamb, wild garlic crushed Jersey Royals, gooseberry & water mint jus

Pan roasted breast of Gressingham duck, orange & boudin noir champ, star anise scented cabbage, morello cherry jus

Lemon sole fillet rolled with samphire, caper & black pepper beurre blanc

Smoked mozzarella, tomato & roast garlic filled squash Wellington, caramelised baby onion & beetroot jus

