

# Secret Garden Café

## Function Menu

Min. 30 people | Pick any 3 of each course | 2 courses £20 | 3 courses £25

### Starters

Prawn cocktail (gf).

Tomato & basil soup (v) (gf).

Torpedo prawns & a sweet chilli dip.

Pork & duck liver, port Pate & chutney and melba toast.

Homemade breaded chicken goujons with a BBQ dip.

Chunky halloumi fries with a sweet chilli dip.

### Mains

Salmon fillet served with a hollandaise sauce

(served with a roasted vegetables and roast potatoes).

Chicken fillet served in a creamy mushroom sauce

(served with roasted vegetables and roast potatoes).

Local butchers sausages, mashed potatoes, pea's and onion gravy (gf).

Local butchers ham, eggs and chips (gf).

Puff pastry tart topped with sun-blushed tomatoes and mozzarella (v).

### Desserts

Chocolate cheesecake.

Lemon Posset with a berry compote.

Fruit crumble.

Sticky toffee pudding.

Lemon & Ginger crunch.

Chocolate brownie.

(All served with double cream)

Marshfield ice cream tub.

(add a tea or americano for £2 per head)

For allergen advice please speak to a member of the team

Secret Garden Café  
*Function Menu - Roasts*

Min. 30 people | Pick any 3 starters and any 3 desserts  
2 courses £20 | 3 courses £25

**Starters**

Prawn cocktail (gf).

Tomato & basil soup (v) (gf).

Torpedo prawns & a sweet chilli dip.

Pork & duck liver, port Pate & chutney and melba toast.

Homemade breaded chicken goujons with a BBQ dip.

Chunky halloumi fries with a sweet chilli dip.

**Roast Dinner**

Local butchers roasted topside of beef.

Local butchers pork loin.

Roast chicken fillet wrapped in streaky bacon.

Vegetarian Nutroast.

*All served with roast potatoes, roasted vegetables,*

*Yorkshire Pudding and served with gravy*

**Desserts**

Chocolate cheesecake.

Lemon Posset with a berry compote.

Fruit crumble.

Sticky toffee pudding.

Lemon & Ginger crunch.

Chocolate brownie.

*(All served with double cream)*

Marshfield ice cream tub.

*(add a tea or americano for £2 per head)*

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Secret Garden Café  
*Function Menu*

Min. 30 people | £24 for 2 courses | £30 for 3 course

**Starters**

Pea, feta & Mint croquette served with a mint dip (v).

Oven Roasted figs, honey, balsamic and brie (v) (gf).

Quail egg, chorizo and pork scotched egg.

**Mains**

Lamb shank served in a redcurrant, rosemary & red wine sauce (£2 supplement).

Pork belly cooked in cider served with a spiced apple sauce.

Sea Bass, samphire capers and lemon juice.

Chicken Roulade, sunblushed tomato smoked streaky bacon white wine sauce.

‘Courgetti’ cooked in pesto with roasted beetroot and sunblushed tomato.

Hasselback potatoes, honey roasted chantenay carrots & tender stem broccoli.

**Desserts**

Chocolate torte with a Chantilly cream.

White wine poached pears with mascarpone.

Treacle Tart with Vanilla ice cream.

Cheeseboard - French Brie, Mature Cheddar & Dorset Blue Vinny (£3 supplement).

(add a tea or americano for £2 per head)



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