

HAVEN FUNCTIONS

Haven Function Menu

£39.50 PER PERSON

THIS IS HOW IT WORKS:

**YOU CHOOSE 3 STARTERS AND 3 MAINS (AND ONE VEGETARIAN/VEGAN OPTION) FROM OUR FUNCTION MENU (EVERYONE HAS THE SAME DESSERT)
YOU PASS YOUR MENU CHOICES WITH YOUR INVITATION ON TO YOUR GUESTS
AND ASK THEM FOR THEIR CHOICES, THIS WILL GIVE US
EXACTLY WHAT EVERYONE IS EATING AND WILL MAKE YOUR
FUNCTION RUN SMOOTHLY AS WELL AS REDUCING WASTE**

STARTERS (choose 3 starters)

Onion & potato fritters with lime pickle yoghurt

Salmon fish cake, fennel velouté, micro herbs

Salmon gravadlax, celeriac & apple remoulade, dill & gherkin dressing

Crispy duck & watermelon, pomegranate, mixed herbs,
sweet chilli & tamarind dressing, toasted sesame seeds

Grilled goat's cheese, onion marmalade, radicchio,
roasted walnuts, balsamic glaze

MAIN COURSES (choose 3 main courses)

Pan fried sea bass fillet with mixed vegetable fricassee,
sauté new potatoes, coconut & bell pepper sauce

Pan fried salmon, roasted parmenter potatoes, sweet peppers,
wilted spinach, roasted cherry tomato sauce

Roasted English rack of lamb, grilled carrot, seasonal greens,
potato gratin, carrot puree, red wine jus

Cotswold free range chicken supreme, hassleback potatoes,
broccoli, celeriac puree, roasted chicken jus

VEGETARIAN/VEGAN (CHOOSE ONE)

Squash risotto with peas, feta and rocket

(VEGAN) Sautéed potato gnocchi, stir-fried vegetables,
roasted cherry tomato sauce

DESSERTS - PLEASE CHOOSE ONE

Raspberry crème brulee, short bread

Chocolate cheesecake with mango & passion fruit sorbet

Double chocolate brownie, crispy raspberry, vanilla ice cream

TRIO OF DESSERTS - Crème brulee, chocolate brownie & raspberry sorbet