

Party MENU

STARTERS

SOUP OF THE DAY

Artisan bread and Netherend butter (GF or VG option available)

CHICKEN & PISTACHIO TERRINE

Apricot & onion chutney, pink silverskin onions, dressed leaves & garlic crostini

ARANCINI OF THE WEEK

Italian rice filled balls. Please ask your waiter for weekly special (V)

TRIO OF HERITAGE BEETROOT CARPACCIO

Dressed leaves finished with crottin de chavignol goats cheese & pine nut crumble (V)

MAINS

SLOW ROASTED PORK BELLY

With apple cider jus, buttery mash, green vegetables and Eyam Hall apple crisps (GF)

FLAT IRON STEAK SANDWICH

Served with melted Hartington stilton, caramelised onions on artisan bread with dressed house salad, skin on fries & red wine jus dip

ROSTI TOPPED FISH PIE

Smoked haddock, cod, salmon in a béchamel sauce, topped with grated potato and cheddar with seasonal greens

LENTIL DAHL & CORIANDER POTATO CAKE

*With mango and chilli salsa and krispy kale (V)
ADD Spiced baked salmon or grilled chicken | 7 supplement*

PUDDINGS

HOMEMADE STICKY TOFFEE PUDDING

White chocolate soil, salted caramel sauce and Vanilla ice cream (V)

LEMON POSSET

Shortbread coins, zesty marmelade and lemon balm (V, GF OPTION AVAILABLE)

THREE CHEESES & CHUTNEY

Hartington Stilton, Black Bomber cheddar, brie, celery, frozen grapes & artisan crackers (GF) | 3 supplement

£10 PP DEPOSIT REQUIRED AT THE TIME OF BOOKING

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE SEND US YOUR PRE-ORDER 7 DAYS BEFORE YOUR EVENT

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