

GROUP BOOKING MENU

THIS MENU IS DESIGNED FOR PARTIES OF 20 OR MORE

1776
Mapplewell

TO START

SOUP OF THE DAY

ARTISAN BREAD ROLL AND BUTTER
£8

HAM HOCK

AVOCADO, MIXED LEAVES, PICKLED SHIMEJI AND BLOOD ORANGE
DRESSING
£9

PAN FRIED PIGEON BREAST

PANCETTA ROSTI, WILTED SPINACH AND RED WINE JUS
£9

OVEN BAKED KING PRAWNS & CHORIZO

CHORIZO, WHITE WINE, ONIONS AND GARLIC
£9

THE MAIN EVENT

PAN ROAST CHICKEN SUPREME

CREAMY TARRAGON MUSHROOMS, POTATO PUFFS AND TENDERSTEM BROCCOLI
£20

STEAK & NAILMAKER ALE PIE

TOPPED WITH SHORTCRUST PASTRY, SERVED WITH A CHOICE OF POTATOES, GARDEN / MUSHY PEAS OR
BUTTERED SEASONAL VEGETABLES
£18

FISH & CHIPS

FRESH FILLET OF HADDOCK IN NAILMAKER BEER BATTER WITH HOMEMADE CHIPS,
A CHOICE OF GARDEN / MUSHY PEAS AND CURRY / TARTARE SAUCE
£18

STOUT BRAISED OX CHEEK

ROASTED ROOT VEGETABLES AND CREAMY MASHED POTATOES
£25

MORROCCAN CHICKPEA & VEGETABLE TAGINE

CHICKPEAS, AUBERGINE, PEPPERS AND TOMATOES IN AN AROMATIC STEW SERVED WITH HERBY
COUS COUS AND FLATBREAD. GARNISHED WITH TOASTED ALMONDS
£18

12OZ RUMP STEAK

COOKED TO YOUR LIKING AND SERVED WITH HOMEMADE CHIPS, BEER BATTERED ONION RINGS,
SALAD AND OPTIONAL STEAK GARNI
£26

DESSERTS

WARM CHOCOLATE BROWNIE

MINT CHOCOLATE CHIP ICE CREAM
£8

BAKED WHITE CHOCOLATE & PISTACHIO CHEESECAKE

BISCUIT BASE, WHITE CHOCOLATE SAUCE, TOASTED PISTACHIOS AND VANILLA ICE CREAM
£9

RHUBARB & GINGER SPONGE

RHUBARB JAM AND A CHOICE OF VANILLA ICE CREAM, POURING CREAM OR HOMEMADE CUSTARD
£9

CHERRY BAKEWELL TART

CLASSIC FRANGIPANE, CHERRY JAM AND FLAKED ALMONDS
£9

CHEESEBOARD

TRUFFLED BRIE, VINTAGE RED LEICESTER, VINTAGE CHEDDAR AND STILTON CHEESE, HONEY TOASTED
WALNUTS, CELERY, HOMEMADE CHUTNEY, BUTTER AND SELECTION OF BISCUITS
FOR 1 £10 FOR 2 £19

