

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

CRISPY BABY SQUID

ASIAN SALAD, WATERMELON RELISH AND LIME AIOLI
£9

PAN FRIED PIGEON BREAST

PANCETTA ROSTI, WILTED SPINACH AND RED WINE JUS
£9

CREAMY GARLIC WILD MUSHROOMS

WILD MUSHROOMS IN A CREAM AND GARLIC WHITE WINE SAUCE ON
TOASTED ROMANA CIABATTA
£9

THE MAIN EVENT

WILD GARLIC CHICKEN KIEV

BREADCRUMB CHICKEN BREAST WITH WILD GARLIC BUTTER. SERVED WITH CHICKEN FAT POTATO TERRINE 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
£20

FISH & CHIPS

FRESH FILLET OF HADDOCK IN NAILMAKER BEER BATTER WITH HOMEMADE CHIPS, A CHOICE OF GARDEN / MUSHY PEAS
AND CURRY / TARTARE SAUCE
£20

GLAZED BLADE OF BEEF

HORSERADISH MASHED POTATOES, BRAISED SHALLOTS, BUTTERED SPINACH WITH A PORT AND RED WINE SAUCE
£25

12OZ RUMP STEAK

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

GIGANTES PLAKI

GREEK BAKED BUTTER BEANS IN A RICH TOMATO SAUCE. SAUTÉED POTATOES, A ROCKET, BEETROOT, WALNUT, FETA AND
BALSAMIC DRESSED SALAD WITH A TOASTED ARTISAN FLATBREAD
£18

DESSERTS

WARM CHOCOLATE MILLIONAIRE'S BROWNIE

CARAMEL SAUCE, SHORTBREAD CRUMB AND SALTED CARAMEL ICE CREAM
£9

PEACH & MATCHA TEA SPONGE

SERVED WITH CUSTARD OR ICE CREAM
£9

BAKED OREO & WHITE CHOCOLATE CHEESECAKE

BISCUIT BASE, CRUSHED OREOS, WHITE CHOCOLATE SAUCE AND VANILLA ICE CREAM
£9

ORANGE & TREACLE TART

SERVED WITH CLOTTED CREAM
£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 £12 FOR 2 £19

