



Engine Rooms

Hot selection menu

All options include fresh bread basket & butter pots

Please choose 2 of the following main dishes

- Meat lasagne
- Pasta Bolognese
- Penne Carbonara
- Rigatoni with Italian Meatballs
- Penne with chicken & mushroom in a creamy sauce
- Rigatoni amatriciana with bacon & tomatoes
- Penne with salmon, cream & fresh parsley
- Pasta wheels with tuna, tomatoes, capers & olives
- Shepherd's pie
- Cumberland Pie
- Creamy chicken curry served with white basmati rice
- Spicy lamb curry served with mushroom basmati rice
- Chilli con carne served with basmati rice
- Cumberland sausages served with mash and roasted onion gravy
- Moussaka
- Fresh fish pie
- Spinach, ricotta & parmesan lasagne (V)
- Penne with mushroom & spinach (V)
- Spinach & ricotta balls served with rigatoni (V)
- Penne with fresh tomato, mozzarella & basil (V)
- Aubergine Parmiggiana (V)
- Spinach & ricotta cannelloni (V)
- Roasted peppers stuffed with herby mushroom rice (V)



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Please choose 1 of the following salads

- Chunky Charcoal grilled chicken salad served with rocket, mixed leaves, cucumber and tomatoes
- Honey chicken couscous with almond sultanas & fresh mint dressing
- Roasted salmon nicoise salad with boiled eggs, French beans, rocket, parmesan, cherry tomatoes, & classic French dressing
- King prawn & grilled chorizo salad with fusilli pasta & French beans
- Superfood salad: Basmati rice with carrot ribbons, beetroot, chickpeas & fresh herbs
- Grilled vegetable salad: Chunky grilled peppers, aubergine & courgettes served with rocket leaves, parmesan & pesto dressing (V)
- Bulgur wheat salad with beetroot, lentils, chives, mint with crème fraîche, lemon & olive dressing (V)
- Mixed bean salad with parsley, chilli flakes and olive oil (V)
- Pasta salad: Fusilli pasta dressed with homemade pesto, cherry tomatoes, basil and parmesan (V)
- Chef's salad: Mixed leaves, boiled egg, parmesan shavings, cucumber, tomatoes (V)
- Spring salad: Brown rice, with grilled courgettes, chickpeas, feta & fresh herbs (V)
- Italian Caprese salad: Italian Mozzarella balls, tomatoes, fresh basil leaves & olive oil served with rocket leaves (V)
- Greek salad: Cubed tomatoes, cucumber with feta cheese & fresh mint leaves, olive oil & lemon served with grilled pitta bread & chickpea houmous (V)



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Please choose 1 of the following deserts

- Exotic finger fruit platter
- Cake platter
- Passion fruit fool pots
- Elderflower jelly pots with whipped mascarpone
- Chocolate coffee pots
- Morello cherry pots with vanilla cream
- Pancakes with lemon and sugar
- White & dark chocolate pots
- Roasted spice apple & sultana pots with vanilla cream
- Lemon curd mousse pots

£18.50 per head

(minimum order for 6 people)