



# Tramshed

## Spring 2020

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*For parties of twelve guests or more, we offer a selection of feast menus, designed to share.*

*Choose one of our seasonal menus for your party*

*Enjoy three sharing starters, followed by the feast of your choice  
and a family-style sharing dessert*

*There is an option to add a cheese course onto each menu*

*We are happy to tweak your menu to suit any dietary requirements  
and can suggest wine pairing for your chosen menu*

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**V= Vegetarian**

**Vg= Vegan**

**GF= Gluten Free**

**DF= Dairy Free**

**GFA= Gluten Free Available**

# Swainson House Farm

## Chicken Feast

- 40.00 -

-WITH CHEESE 47.50 -

Atlantic prawn cocktail (DF,GF)

Purple sprouting broccoli with Cashel Blue and pickled walnuts (GF)

Yorkshire pudding with whipped chicken livers (GFA)

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Roast barn-reared Indian Rock chicken with sage and onion stuffing (GFA)

Chicken dripping chips (DF, GFA)

Sutton Farm garden salad (DF, GF)

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Salted caramel fondue with marshmallows and doughnuts (GFA)

**Vegetarian/vegan option - individually plated**

Wye Valley asparagus salad (GF)

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Roast butternut squash and grilled Sutton Farm courgette  
with green sauce (GF)

# Cock 'n' Bull Feast

- 50.00 -

- WITH CHEESE 57.50 -

De Beauvoir smoked salmon 'Hix cure' with soda bread (GFA)

Wye Valley asparagus salad with soft-boiled quails' eggs (GF DF)

Cock 'n' bull croquettes with horseradish mayonnaise

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Roast barn – reared Indian Rock chicken with sage and onion stuffing (GFA)

Glenarm Estate chateau steak (GF)

Chicken dripping chips (GFA)

Sutton Farm garden salad (GF, DF)

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Brogdale Farm Raspberry and white chocolate pavlova (GF)

**Vegetarian/vegan option - individually plated**

Spring pea salad (DF, GF)

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Miso-baked aubergine with Asian slaw (DF, GF)

# Glenarm Estate

## Mighty-Marbled Beef

### Feast

-60-

- WITH CHEESE 67.50-

Salmonata 'Hix cure' with keta caviar and Ridley Road flatbread

Sugar-pit beef and Wye Valley green bean salad (GF,DF)

Isle of Wight tomato and Graceburn cheese salad (GF)

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Rib, sirloin and fillet of Mighty-Marbled Glenarm Estate beef (GF)

Green peppercorn and béarnaise sauce

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Berkswell truffled chips (GFA)

Buttered Spring greens (GF, DFA)

Sutton Farm garden salad (GF, DF)

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Bramley apple pie and custard

**Vegetarian/vegan option - individually plated**

Asian salad with crispy mushrooms, chilli and ginger (GFA,DF)

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Stuffed savoy stuffed cabbage with Hodmedod's lentils  
and crushed celeriac (DF, GF)