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**AMERSHAM** *House*

**PARTY SET MENU**



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38.95 PER PERSON - Including a 125ml glass of Cremant de Bourgogne

## TO START

Baguette, Brittany salt butter OR Olives in garlic herbs & peppers *vg*

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## STARTERS

Crab, avocado, cucumber, capers, shallots, & mayonnaise on toasted sourdough

Chicken liver pate, red onion jam, & sourdough toast

Calamari; breadcrumbed squids served with Provençal mayonnaise

Warm beetroot salad, black garlic dressing, rosemary croutons, toasted pistachios *vg*

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## MAINS

Rib-Eye Steak 8oz, served with skinny fries & watercress (+ £3.50 supplement)

Roast pork belly, grilled tender stem broccoli & apple and thyme jus, potato puree

Grilled half chicken, watercress, skinny fries & peppercorn sauce

Fish & chips; Haddock fried in beer batter, skin on chips, crushed peas & tartare sauce

Grilled Seabream, red pepper beurre blanc & sauteed new potatoes

Roasted butternut squash & courgette, cauliflower harissa couscous, chickpeas, spinach & rocket leaves, coconut yoghurt *vg*

Mushroom ragu linguine; pulled Fable mushrooms cooked in a tomato & red pepper sauce, tossed in linguine & roasted vegetables *vg*

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## DESSERTS

Chocolate salted caramel tart, vanilla ice cream *vg*

Creme caramel, double cream

Ice cream & Sorbet, wafer biscuit (*vg* options available)

Selection of French cheeses served with red onion jam & sourdough croute

V = Vegetarian VG = Vegan

We are cashless, apologies for any inconvenience this may cause. An optional gratuity of 10% will be added to your bill. Allergen; we handle numerous allergens in our kitchen & due to cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.

Scan to view  
our menus with  
calorie information

