



The Box Plymouth

We offer a three-course set menu for £50pp where all guests enjoy the same pre-selected dishes, or a three-course choice menu for £60pp where guests can pre-select one of three starters, mains (including one vegetarian) and desserts.

For the choice menu option, a table plan must be provided 28 days in advance.

Starters

Honey roasted ham hock terrine, Hogs bottom chutney,
sea salt butter and toast (gfo)

Goats cheese tartlet topped with Hogs Bottom chutney (v)

Smoked aubergine, whipped tahini yoghurt, pomegranate
and toasted focaccia (vg/v)

Roasted butternut and coconut soup with toasted pumpkin seeds
(v/vg/gf)

Mains

Roasted chicken breast with a tarragon cream sauce

Braised brisket, red wine and mushroom Jus (gfo)

Locally landed pan-fried fish of the day with a lemon
& parsley sauce (gf)

Butternut squash and beetroot parcel (v/vg/gfo)

Roasted Celeriac Steak, mushroom and red wine jus (v/vg/gf)

*All mains are served with seasonal vegetables and garlic buttered
new potatoes (v/vg/gf)*



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Dessert

Vanilla panna cotta with a seasonal fruit gel (v/vg/gf)

Lemon and mascarpone cheesecake with fresh strawberry
and mint salsa (v)

Sticky toffee pudding with Cornish vanilla ice cream (v)

White chocolate and Raspberry Mousse dome (v)

Don't worry about special dietary requirements, our talented chefs can create an alternative dish, based on your menu, to ensure all your guests are taken care of.

Just let us know how many in your party require dietary considerations and we will ensure their needs are met.

Vegetarian (v) Vegan (vg) Gluten free (gf)
Gluten free option (gfo)