

THE BOX SHARING FEAST

SHARING PLATTERS

£35 per-person

MAIN DISHES

(CHOOSE TWO)

Slow cooked BBQ pulled pork (gf)
Brisket sliced in a bourbon glaze (gf)
Garlic and rosemary chicken breasts (gf)
Topside of beef (gf)
Honey and mustard gammon (gf)
Fish of the day, potato and chilli croquettes, lemon and caper sauce, creamed leeks (gfo)
Chargrilled halloumi, lemon and oregano (gf/v/vg)
Roasted red pepper and feta stuffed aubergine (gf/v/vg)
Harissa spiced cauliflower steaks (gf/v/vg)
Glazed sticky miso aubergine (v/vg)
Spiced cauliflower and chickpea bakes (gf/v/vg)
Nut roast (v/vg)

SIDES – BIG SHARING BOWLS

(CHOOSE 4)

Marinated olives and sun-dried tomatoes (gf/v/vg)
Greek style salad – feta, cucumber, cherry tomatoes and olives (gf/v)
Mac and cheese (v)
Corn on the cob with chilli butter (gf/v/vg)
Lemon and coriander coleslaw (gf/v/vg)
Roasted sweet potato wedges (gf/v/vg)
Coconut and lime slaw (gf/v/vg)
Courgette ribbons and red pepper salad (gf/v/vg)
Rosemary and garlic new potatoes (gf/v/vg)
Buttered seasonal greens (gf/v/vg)
Cauliflower cheese (v)
Yorkshire puddings (v)
Dauphinoise potatoes (v)
Skin on crushed new potatoes with Cornish butter (gf/v)
Butternut squash, chickpeas, rosemary and cumin (gf/v/vg)
Sticky red cabbage, beetroot, pomegranate (gf/v/vg)
Roasted brussels sprouts, shallots, thyme (gf/v/vg)
Wilted greens chilli, garlic, balsamic (gf/v/vg)
Fine beans, toasted almond butter (g/v/vg)

THE BOX SHARING FEAST

SHARING STARTER PLATTERS (CHOOSE ONE)

CLASSIC MEDITERRANEAN COMBO (gfo)

£12.5 per-person

Selection of cured deli meats, beetroot hummus with pomegranate, house pickles, olives, sun-dried tomatoes, toasted pitta bread, extra virgin olive oil & vinegar

CLASSIC MEDITERRANEAN VEGAN COMBO (vg/v/gfo)

£12.5 per-person

Curried corn fritters with tzatziki, beetroot hummus with pomegranate, house pickles, olives, sun-dried tomatoes, toasted pitta bread, extra virgin olive oil & vinegar

DESSERTS

(CHOOSE ONE PER PERSON)

£8 per-person

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

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

Box Eton mess - fresh cream, smashed meringue, macerated berries (v)

Please take a look at some example menus below

If you need any further information please contact the Kitchen & Bar Team
at theboxkitchen@plymouth.gov.uk

1 COURSE EXAMPLE

£35 per-person

Slow cooked BBQ pulled pork (gf)
Brisket sliced in a bourbon glaze (gf)
Lemon and coriander coleslaw (gf/v/vg)
Roasted sweet potato wedges (gf/v/vg)
Mac and cheese (v)
Sticky red cabbage, beetroot, pomegranate (gf/v/vg)

2 COURSE EXAMPLE

£47.5 per-person

Main Course

Topside of beef (gf)
Honey and mustard gammon (gf)
Rosemary and garlic new potatoes (gf/v/vg)
Cauliflower cheese (v)
Roasted brussels sprouts, shallots, thyme (gf/v/vg)
Fine beans, toasted almond butter (g/v/vg)

Dessert

Vanilla panna cotta with a fruit gel (gf/v/vg)
Lemon and mascarpone cheesecake with a fresh strawberry mint salsa (v)

3 COURSE EXAMPLE

£55.5 per-person

Starter

Classic mediterranean vegan combo (vg/v/gfo)

Main course

Chargrilled halloumi, lemon and oregano (gf/v/vg)
Roasted red pepper and feta stuffed aubergine (gf/v/vg)
Greek style salad – feta, cucumber, cherry tomatoes and olives (gf/v)
corn on the cob with chilli butter (gf/v/vg)
Skin on crushed new potatoes with Cornish butter (gf/v)
Butternut squash, chickpeas, rosemary and cumin (gf/v/vg)

Dessert

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