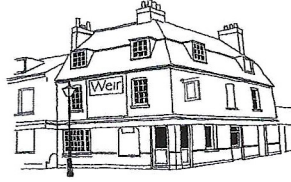


THE Weir



PARTY MENU

Two-course £24 per person (minimum 15 guests)

Add a welcome drink: £29 per person

Selection: Draught beers, house red/white/rose, cocktails, prosecco & non-alcoholic drinks

MAINS (Select 6 dishes)

SALT & PEPPER SQUID Roasted garlic & saffron aioli

SIRACHA GLAZED CHICKEN BITES

SPICED CAULIFLOWER BHAJI Minted yogurt (Ve) (GF)

PORK & SAGE SAUSAGE ROLL (GF)

PRAWN, GREEN BEAN & SHALLOT SALAD

VEGAN TAGINE (VE)

SELECTION OF BRUSCHETTA Topped with duck, feta or salmon

BUTTERED CHICKEN CURRY (GF)

BAKED FISH PIE Topped with smoked applewood cheese & mash
(GF)

VEGETARIAN JAMBALAYA (V) (GF)

VEGAN SHEPHERDS PIE Topped with Jersey Royals and sweet
potatoes (VE)

DESSERTS

CHOCOLATE BROWNIE (V) (GF on request)

PROFITEROLES (V)

A service charge of 12.5% will be added to your bill.
All prices include VAT. Dishes may contain nut traces.
Please ask if you wish to see the allergens information.
Allergies & special dietary requirements

catered for with advance notice.

THEWEIRBAR.CO.UK

Telephone: 020 8568 3600