

THE  
**BUBBLE**  
STENSON

# Occasions Menu

FOR PARTIES OF 15 OR MORE

2 COURSES 24.<sup>99</sup> • 3 COURSES 29.<sup>99</sup>

## STARTERS

### Char sui pork bites

Crispy pork belly, char sui glaze, spring onion, sesame

### Mushrooms on sourdough

Creamy mushrooms, grilled sourdough, herb dressing, parmesan (GFO)

### Roasted tomato & red pepper soup

Basil pesto, cheese toast (v)(GFO)

### Japanese panko prawns

Katsu dipping sauce, charred lime, coriander

## MAINS

### Tuscan chicken

Grain-fed chicken breast, crushed potatoes, spinach, sun-dried tomato, basil pesto (GFO)

### Slow braised beef & ale pie

Braised red cabbage, mash potato, gravy

### Herb gnocchi

Spring vegetables, fried garlic, parmesan (v)(VEO)

### House burger

Beef patty, American cheese, smoked bacon, pickles, burger sauce (GFO)

### Fish & chips

Mushy peas, chunky chips, lemon, tartare sauce (GF)

## DESSERTS

### White chocolate panna cotta

Marinated strawberries, biscuit crumble (GFO)

### Peach & almond frangipane tart

Toasted oats, honey & yoghurt ice cream (v)

### Sticky toffee pudding

Salted caramel sauce, vanilla ice cream (v)

### Ice cream selection

Berry compote, house fudge (v)

Fizz on arrival?

ADD A GLASS  
OF PROSECCO

FOR 6.<sup>49</sup> PP

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE  
IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES.  
FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.



ALLERGENS