



THE JOLLY GARDENERS

SET MENU / PARTIES OF TEN OR MORE

2 COURSE 28 PER PERSON

3 COURSE 35 PER PERSON

All starters and desserts are included, served family style. Pre order up to two main dishes for the party. Served individually

SHARING PLATES

BBQ cauliflower wings, herb aioli, red pepper flakes
Lemon thyme grilled chicken wings, cassava crumbs
Jolly Garden – Hummus, crudités, olive crumbs, flatbread

MAINS

Grilled summer squash, courgetti, olives, borlotti beans
Curried pollock, red rice pilaf, mango chutney
Lyons Hill Farm rump steak, smoked potatoes, chilli butter
served medium rare unless specified (£4 supplement)

Chef's selection of sides for the table

DESSERTS

Raspberry and peach Lambeth mess
Peanut butter cheesecake, caramelised banana

All prices include VAT at current rate

Optional 12.5% service charge will be added to your bill.

We cater for all allergies and dietary requirements, please speak to us
@thejollygardeners – 02079677327 - info@thejollygardeners.co.uk