

# YARDBIRD

## DINNER PARTY MENU B

(for parties of 12 to 30 people)  
available sunday to friday

£22.50 per head

(v) soup of the day with hot baked sour dough

yardbirds fine chicken liver parfait, orange-onion marmalade and  
multigrain crostini

(v) twice baked butternut squash and sage soufflé with parmesan cream



cheshire flat iron steak, 28 day aged beef (8oz) with skin on fries,  
fired tomato and mushroom

(v) vegetarian dish of the day

lemon-sage roast chicken breast on creamy mash, maple glazed roast  
vegetables, pea puree and real gravy

grilled cod loin on confit chorizo, sun blush tomatoes, sauté  
potatoes, sprouting broccoli and monteray jack cheese crust



strawberry “eton mess” with crushed meringue, crème fraiche  
and raspberry coulis

warm treacle tart and roddas cornish clotted cream



(certain dishes may contain nuts, seeds, bones and any other allergens. whilst every  
effort is made to limit these, yardbird cannot be made liable if found.  
please let us know of any medical or dietary requirements.  
specified allergens found in our handbook.)

there is an optional 10% service charge for all parties on this menu.

a deposit of £5.00 per person is required to secure your booking.

the whole party must order from the same menu, and a preorder is required two  
days before the event.