



THE LOOSE BOX

PARTY PACKAGES



HOW TO BOOK



We love a party & can't wait to plan yours!



Give our management team a call today on 02079320123 & we will talk through the details of your party and what we can do to make your day extra special.



You can also send us an email on info@theloosebox.co.uk or make an online enquiry through our booking system on www.theloosebox.co.uk/how-to-book/



PARTY FOOD & DRINKS

mix & match to tailor the perfect party package

BBQ Board £25

(serves 5, additional ppl +£5/person)

Louisiana Wings, half rack BBQ ribs, mustard sausages, sweet potato fries and garlic mayo.

Seashore Board £25

(serves 5, additional ppl +£5/person)

Beer battered fish goujons, salt & pepper crispy squid, potted smoked mackerel paté crostini, cucumber & dill relish, skinny fries & piri piri mayo.

Veggie board £22

(serves 5, additional ppl +£5/person)

Grilled halloumi & pepper skewers, crispy courgette fritters, salsa verde, olives, sun blushed tomato hummus, tzatziki & warm flatbread.

Drinks packages

(available on pre-order only)

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| 20 x BOTTLES OF CORONA | £80 |
| 12 x BOTTLES OF CRAFT BEER | £49 |
| 3 x BOTTLES OF LOS CAMINOS (SAUVIGNON BLANC/MERLOT) | £55 |
| 2 x BOTTLES OF PROSECCO SPUMANTE | £45 |



Set Menu 2019

2 courses: £22.50

3 courses: £27.50

Starters

Country vegetable & pearl barley broth, horseradish dumplings, crusty bloomer (v)
Lincolnshire gammon hock & pistachio terrine, pea puree, broken piccalilli, crostini
Smoked Cornish haddock, sweetcorn & scallion croquettes, zesty lime aioli

Mains

Roasted breast of Norfolk chicken, forest mushrooms, Lyonnaise potatoes, confit garlic,
tarragon, grain mustard & white wine cream sauce
Pan fried fillet of hake, artichoke hearts, courgette ribbons, crushed Jersey Royal
potatoes, opal shallot, caper & wild thyme vinaigrette
Grilled 8oz, 28 day hung, dry aged Angus flat iron steak, hand cut chips, pickled shallot
salad, with classic béarnaise or green peppercorn sauce (£5suppl.)

Desserts

Dark chocolate, marmalade & brioche bread & butter pudding, vanilla ice cream
Baked Bramley apple, plum & ginger nut crumble, homemade spiced rum custard
Blackstick blue cheese, grapes, celery, quince jelly, seeded savoury crackers



CANAPE & GRAZING MENU

5 items £10.00 per person

8 items £14.00 per person

10 items £16.50 per person

Cajun prawn tempura, wasabi mayo

Dorset crab & avocado salsa in chicory (gf)

Smoked mackerel pate on toasted rye

Tiger prawn tempura, wasabi mayo

Chilli & coriander tuna tartar on toasted tortilla

Meat

Parma ham wrapped chipolata

Spiced chicken lollipop, curry mayo (gf)

Mini beef burger, pickled cabbage slaw

Crispy pork belly, caramelised pineapple (gf)

Slow cooked brisket croquette, horseradish cream

Vegetarian

Fried polenta chip, puttanesca sauce, pecorino

Quinoa, avocado & chilli salsa in chicory (gf)(ve)

Wild mushroom & truffle crostini (ve)

Goats cheese & roasted red pepper crostini

Crispy fried mozzarella, basil pesto