

SeedsCafé

Pre-bookable family-friendly dining at Glow Wild

Choose a main dish and a dessert from our drop-down menu selector at the end of the booking process, and let us know any special dietary requirements. A drink is included but does not have to be pre-selected. Please be aware that our recipes can be subject to change at short notice due to unforeseen circumstances such as supplier issues or product specification changes. An allergy list will be displayed on the day of your event. All our food is prepared in an environment where there may be traces of nuts present

Adults: £23.95 / Children: £12.50. Includes 2 courses and a drink as listed below. Additional drinks and snacks are payable on the night.

The children's menu is recommended for age 2 - 12. You do not need to book for children under 2 who are not eating. Highchairs will be available and you are welcome to bring your own food for the little members of your party.

Adults: Choose one option for your main course, one dessert and one drink.

Main Course

- Local breed pork sausage, creamy mash, slow cooked red onion gravy
- Buttermilk chicken curry, braised jasmine rice, garlic naan and coriander
- Roast aubergine with coconut yoghurt, pomegranate seeds and braised fennel (ve)
- Sweet potato, spinach & coconut pie, served with a side of seasonal vegetables (ve)

Dessert

- Pecan tart with clotted cream
- Sticky toffee pudding, with warm toffee sauce
- Red velvet cake (ve)
- Warm chocolate and salted caramel brownie (ve)
- Warm chocolate brownie with crème fraiche (gf)

Drinks

- Soft drink Coke/Diet Coke/Sprite
- House wine 125 ml –House red/House white
- Corona/Budweiser
- Hot Beverage Tea/Coffee/Hot chocolate (gf/df)



For children (recommended 2-12): choose one option for your main course, one dessert and one drink.

Main Course

- Half size portion of the adult main course options:
 - Local breed pork sausage, creamy mash, slow cooked red onion gravy
 - Buttermilk chicken curry, braised jasmine rice, garlic naan and coriander
 - Roast aubergine with coconut yoghurt, pomegranate seeds and braised fennel (ve)
 - Sweet potato, spinach & coconut pie, served with a side of seasonal vegetables (ve)

Or

Sausage roll, creamy mash with peas or beans (vegan option available)

Dessert

- Half size portion of the adult dessert options:
 - o Pecan tart with clotted cream
 - Sticky toffee pudding, with warm toffee sauce
 - Red velvet cake (ve)
 - Warm chocolate and salted caramel brownie (ve)
 - o Warm chocolate brownie with crème fraiche (gf)

Or

• Warm chocolate muffin with ice-cream (gf)

Drinks

- Soft drink Coke/Diet Coke/Sprite
- Hot Beverage Hot chocolate (gf/df)
- Orange/Apple juice