

The LONDONER

PARTY PLATTER

MENU



CHICKEN AND CHIPS \$ 65

20 Beer battered chicken tenders, served with 2lbs of house-cut fries and country gravy or Ranch.

FISH AND CHIPS \$150

16 beer battered Atlantic cod filets, served with 2lbs of house-cut fries, house-made tartar sauce and lemons.

COTTAGE PIE \$100

Seasoned ground beef, in rich gravy with peas and carrots, topped with mashed potatoes

STEAK & ALE PIE \$175

Tender beef with mushrooms and yellow onion in gravy, spiked with Ale. Covered with puff pastry. Served with mashed potatoes.

TORTILLA CHIPS & SALSA \$ 40

Crispy tortilla chips with fire-roasted tomato salsa.
Add Queso \$20

HUMMUS & PITA \$ 50

Garbanzo ground with roasted garlic & olive oil. Served with Pita bread, carrots & celery.

SCOTCH EGGS (10) \$ 65

Hard-boiled eggs encased in pork sausage, panko breaded & fried.
Served with strawberry- jalapeno jam.

WINGS (24) \$ 40

Jumbo wings tossed in your choice of: Sambal Buffalo; Jim Beam BBQ; Sweet & Sour or Lemon Pepper.
Add Beer-Battered breading for \$5

SAUSAGE ROLLS (24) \$ 60

Seasoned sausage meat, wrapped in puff pastry and baked. Served with Colman's mustard and brown gravy.

RUSTY NUTS (30) \$ 60

Fried mashed potato balls with bacon, onion, jalapeno, Jack & cheddar cheese. Served with Ranch dressing.

CHEESESTEAK ROLLS (16) \$ 70

Braised ribeye, peppers, onion & Swiss cheese egg rolls. Served with Au Jus.

REUBEN ROLLS (16) \$ 70

Corned beef, Swiss cheese and sauerkraut egg rolls. Served with Sambal-Russian dressing.

CHEESEBOARD \$ 135

Chef's selection of cheeses. Served with: crackers; toasted bread; spreads; sliced apples; grapes; strawberries & nuts.
Add Prosciutto \$25

MIXED GREENS SALAD \$ 50

Mixed greens with grape tomatoes, red onion, cucumbers and croutons. Served with choice of two dressings: Ranch; Bleu Cheese; Lemon Vinaigrette; Balsamic Vinaigrette; Poppyseed.
Substitute Caesar Salad \$5