



Special Events Menu The Cross Bath

Our freshly-prepared delicious platter, light bites and cupcakes have been specially selected for your event. Pre-orders must be placed a minimum of 3 working days prior to your event.

Thermae Platter

Rosemary Focaccia, Wyfe of Bath Cheese, Red Onion Confit, Breaded Halloumi Cheese, Sesame Seed Crusted Tofu, Serrano Ham, Lightly Roasted Vegetables with Rocket Pesto, Marinated Olives, Baby Leaf Garnish (price based on 2 people) **£19.50**

Vegetarian option available

Light Bites

Mediterranean marinated olives **£4.50**
Kalamata & Amphissa olives marinated in rosemary and garlic with sun-dried tomatoes (V, GF)

Selection of mixed nuts **£4.25**

Lightly salted crisps and chilli crackers (V) **£3.50**

Cupcake selection (minimum order 6)

White chocolate and raspberry (V) **£3.50**
Chocolate and orange (V)
Coconut (V) **each**
Lemon and poppy seed (V)

V- Vegetarian. GF – Gluten Free

We cannot guarantee that our food does not contain traces of nuts. Please advise of any dietary requirements you or your guests may have when placing your catering order.



Special Events Drinks Menu The Cross Bath

Wines, Champagne & Beer

Specially Selected Wines (white, red and rosé) £16.50 (bottle)

Romeo Prosecco Spumante (Italy) £30.00 (bottle)
Extra dry with intense apple and lemon

Champagne- Cattier Brut Icône £40.00 (bottle)
Amber golden colour, lively, full and fresh on the palate with floral tropical notes and brioche aromas

Orchard Pig Reveller Cider (4.5%) £5.50 (500ml)
Light & Fruity. Served with or without ice.

Peroni Italian Lager (5.1%) £4.25 (330ml)

Soft Drinks

Mineral Water £2.00
Still/Sparkling (330ml)

Orange Juice (1 litre) £4.95

Pink Grapefruit Juice (1 litre) £5.25