



Three courses Party Menu

£19.95 per person

Starters

Chef's soup of the day

In house cured salmon, cucumber salad & lemon vinaigrette

Smooth chicken liver pate with crostini & plum chutney

Mains

Pan fried fillet of Seabass, chorizo sausage risotto

Roast sirloin of beef, mustard mash potatoes, roasted baby onions, bordelaise sauce

Breast of chicken, dauphinoise potatoes, seasonal vegetables & mustard café au lait

Desserts

Raspberry cheesecake with Chantilly cream

Sticky orange sponge with Cointreau Anglaise

Chocolate & Tia Maria mousse

This menu is designed as a three course traditional meal, every individual choosing from the selection of starters mains and desserts.

Priced at £19.95 per person

(dishes can be subject to change or special request if required)



Three courses Party Menu

£24.95 per person

Starters

Chef's soup of the day

Tea smoked duck breast, port & red wine jelly

Moules mariniere

Goat cheese tart, red onion marmalade

Mains

Chargrilled rib eye steak, roast plum tomato, hand cut chips & Béarnaise sauce

Grilled cod fillet, savoy cabbage, rosti potato, lemon butter

Roast loin of pork, black pudding, creamed garlic potatoes & cider jus

Vegetarian Assiette

Desserts

Honey and Drambuie parfait with red berry coulis

Chocolate and caramel tart, Chantilly cream

Warm frangipane tart with vanilla ice cream

Selection of cheese

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