

Party menu

Available for parties of 12 or more, to order on the night. Separate children's menu available.

The menu can be personalised for your occasion with advance notice.

Please indicate if you would like the prices left on or off.

Homemade soup day served with a crusty roll

*prosciutto wrapped chicken and leek terrine
served with caramelised red onion chutney*

*stuffed portabello mushrooms
filled with coconut creamed spinach, leeks, garlic and nutmeg*

*lamb kofta in a pitta bread pocket
with rocket leaves and tzatziki*

peppered smoked mackerel, accompanied with new potato and beetroot salad

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*stuffed chicken breast with stilton and caramelised leeks, wrapped in
smoked bacon served with a red wine jus*

*7oz pan seared venison steak
with baked pears served with a red wine and cinnamon sauce*

*pan fried belly of pork on a bed of buttered kale
topped with homemade red onion chutney, served with potato dauphinoise*

*swordfish steak
on a bed of lemon risotto topped with seared asparagus and served with a
bernaise sauce*

*8oz sirloin steak (£2 supplement)
served with onion rings, grilled tomato
and mushrooms with a choice of peppercorn or stilton sauce*

*sweet potato, spinach and goats cheese lattice
with a golden puff pastry lattice topping*

*butternut squash, kale and chickpea red thai curry
served with boiled rice*

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*brandy snap baskets
filled with strawberries and freshly whipped cream*

*raspberry and shortbread ice-cream sundae layers of shortbread, raspberries,
vanilla ice-cream and raspberry coulis topped with freshly whipped cream*

honey and walnut topped panna cotta

*homemade bread and butter pudding
with a layer of blackcurrant jam served with hot custard*

*belgian chocolate torte
a blend of four chocolates and finished with a ganache topping.*

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coffee and mints

2 courses £19.95 3 courses £23.95