

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

*Homemade duck and Cointreau pate
served with red onion chutney and finger toast*

*Tiger prawns pan fried in a chilli and lime butter
served with ciabatta bread*

*Goats cheese and spiced fruit chutney filo parcels
served with a balsamic reduction*

*Salt and black pepper coated squid
served with alioli*

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*Marinated shank of lamb
served on a bed of rosemary mash with a redcurrant jus*

*Chicken breast stuffed with spinach and red peppers
wrapped in smoked bacon served with a red wine jus*

*Oven roasted pork loin
on a bed of caramelised apples served with a cider brandy reduction*

*Salmon fillet
with a lemon ,white wine and dill sauce*

*8oz Sirloin steak
served with onion rings, grilled tomato and mushrooms and a peppercorn sauce
(£2 supplement)*

Goats cheese, red pepper and cherry tomato filo pastry tart (V)

*Vegetables, sweet potato and apricot tagine (V)
served with a spiced lemon and chickpea couscous*

served with home-made chips and seasonal vegetable

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*Citrus lemon tarte
garnished with fruits of the forest and whipped cream*

*Homemade raspberry and white chocolate cheesecake
drizzled with white chocolate shavings with cream or ice cream*

*Homemade baileys infused bread and butter pudding
served with custard*

*Salted caramel and chocolate cheesecake
finished with a rich Belgian chocolate ganache*

*Chocolate junkyard
chocolate mousse topped with chocolate sweets and chocolate shavings*

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coffee and mints

2 courses £19.95 3 courses £23.95