

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

*Homemade soup of the day
served with a crusty bread roll*

*Homemade duck and Cointreau pate
served with fruit chutney and crusty toasted bread*

*Tiger prawn bruschetta
pan fried tiger prawns in a chilli, lime and corriander butter
served on ciabatta*

*Sticky pork belly bites
slow roasted pork belly bites coated in a sweet chilli, honey and soy sauce marinade
served with spring onion and fresh red chilli*

*Goat's cheese, black olive and sun-dried tomato bon-bon
goats cheese infused with black olives and sun-dried tomatoes
coated in a crisp panko shell served with a beetroot puree*

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*stuffed chicken breast
filled with feta cheese, green pesto and spinach
wrapped in bacon served on a balsamic reduction*

*Lamb shank marinated in garlic and rosemary
served with a redcurrant jus*

*Braised beef cheek
Beef cheek slowly braised in a mushroom and ale gravy*

*Wild mushroom, leek, spinach and blue cheese wellington
drizzled with a balsamic reduction*

*Salmon fillet marinated with fresh lemon and thyme
served with a crème fraiche, walnut and horseradish sauce*

*Vegetable moussaka
homemade mushroom, garlic, lentil, chickpea and tomato ragu
layered between white sauce and slices of aubergines
topped with feta cheese and parmesan shavings*

*8oz sirloin steak
served with tomato, mushrooms, onion rings and a peppercorn sauce
(£3 supplement)*

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Alabama chocolate fudge cake

Homemade mango cheesecake

*Homemade white chocolate and raspberry
bread and butter pudding*

Homemade key lime and ginger pot

*Raspberry panacotta
served with fresh cream garnished with fruits of the forest*

*Tuesday- Thursday £16.95 2 courses £21.95 3 courses
Friday-Saturday £19.95 2 courses £24.95 3 courses*