

Party Menu

Available to parties of 12 or more,
Please note we will require a pre-order 5 days prior. If it is a surprise we can take that persons order when they arrive

Homemade soup of the day served with a crusty roll

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

*Sticky pork belly bites
pork belly bites coated in a honey bbq sauce
served with a jalapeno and lime slaw*

*Wild mushroom and blue cheese pot
mushrooms cooked in a creamy blue cheese sauce,
topped with a panko and herb crust and baked until crisp.
served with a large homemade blue cheese crouton*

*Sweet potato, spinach and goats cheese croquets
served with a sweet chilli dipping sauce*

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*Lemon, garlic and chive marinated swordfish steak
with a julienne of vegetables, drizzled with a garlic butter*

*Slow roasted lamb shoulder
in a rosemary and garlic marinade with a red wine jus.*

*Stuffed Chicken breast
filled with caramelised leeks and blue cheese, wrapped in bacon
served with a coarse grain mustard sauce*

*Slow roasted belly pork
on a bed of black pudding mash and a cider gravy*

*8oz sirloin steak
served with onion rings, grilled tomato and mushrooms
and peppercorn sauce boat
(£3 supplement for this dish)*

Fig, thyme and goats cheese filo tart

*Maple syrup and ginger tofu stir-fry
served with boiled rice*

all served with home-made chips and seasonal vegetables

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*Traditional lemon meringue pie
served with cream or ice-cream*

Homemade individual blackberry cheesecake

*Raspberry and white chocolate pots
crumbly shortbread base topped with a creamy white chocolate dessert
infused with raspberries*

*Homemade apple and pear crumble
served with custard*

*Chocolate fudge cake
moist rich chocolate cake
filled with and covered with a chocolate fudge icing*

Midweek 2 Courses £17.95 3 courses £22.95
Friday and Saturday £20.95 2 courses, £25.95 3 courses