

Party Menu

Available for parties of 12 or above, please note we will require a pre-order 7 days prior.
If it is a surprise occasion that person can order on the evening.

Homemade soup of the day served with a crusty roll

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

Poached mushrooms in a garlic and stilton sauce
served with toasted ciabatta

Smoked salmon cornets
filled with atlantic prawns and marie rose sauce

Fanned melon served with forest fruits and fruit coulis

oOo

Chicken breast stuffed with goat's cheese
and spinach wrapped in bacon, served with a balsamic reduction

Marinated shank of lamb served with a minted gravy

Slow roasted belly pork with red onion chutney and a red wine jus

Oven baked salmon fillet
topped with a herb crust, served with hollandaise sauce

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

Vegetable nut roast served with vegetarian gravy

Homemade vegetable lasagne

Homemade roasted red pepper, spinach and goats cheese filo tart

All served with homemade chips and seasonal vegetables

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Alabama chocolate fudge cake

Baileys bread and butter pudding with custard

Tarte au citron served with forest fruits

Homemade raspberry and white chocolate cheesecake

Chocolate and orange torte

oOo

Coffee and mints

£21.95 2 courses

£24.95 3 courses

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Dietary Requirements

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Homemade soup of the day served with a crusty roll (gf, df, v)

Homemade duck and Cointreau pate served with red onion chutney and a gluten free roll (gf)

pan fried mushrooms in a garlic and parsley infused olive oil (gf, df, v)

Smoked salmon cornets filled with atlantic prawns and marie rose sauce (gf)

Fanned melon served with forest fruits and fruit coulis (gf, df, v)

oOo

Chicken breast stuffed with goat's cheese and spinach wrapped in bacon, served with a balsamic reduction (gf)

Marinated shank of lamb served gravy (gf, df)

Slow roasted belly pork (gf, df)
with red onion chutney and gravy

Oven baked salmon fillet (gf, df without the sauce)
served with hollandaise sauce

Boz sirloin steak (gf, df)
served with tomato, mushrooms,
(£3 supplement)

Vegetable nut roast served with vegetarian gravy (df, v)

Stir-fried vegetables in a sweet chilli sauce with boiled rice (gf, df, v)

all served with homemade chips and seasonal vegetables

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Chocolate and orange torte (gf, df, v)

Homemade fruit crumble (gf, df, v)

Baked apple filled with sultana's and soya custard (gf, df, v)

Meringue nests filled with forest fruits (gf)

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(gf) = gluten free, (df) = dairy free, (v) = vegan

£21.95 2 courses

£24.95 3 courses