

Special Occasion Menu

We will require a pre-order 72 hours prior.

Homemade soup of the day served with a crusty roll

Battered mushrooms served with a garlic mayonnaise

Breaded tiger prawns with a fresh chilli and soy dip

Crispy sesame chicken

Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.

Homemade breaded brie wheel with a cranberry and sweet chilli jam

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chicken breast stuffed with brie and cranberry wrapped in bacon
and served with a red wine jus

Marinated swordfish steak cooked in lemon and basil infused oil

Braised marinated shank of lamb with a red wine and rosemary jus

8oz sirloin steak (£3 supplement)

served with homemade onion rings, grilled tomato and mushrooms

Vegetable nut roast with a mediterranean tomato sauce

served with home-made chips and vegetables

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Chocolate fudge cake

Homemade Bailey's bread and butter pudding and custard

Homemade Fruits of the forest cheesecake

Key lime pie

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Coffee and mints

£21.95 2 courses £24.95 3 courses