

Party Menu

*This is available for your special occasion for tables of 10 or more
in our upstairs restaurant only*

Please note we require guests to pre-order 7 days in advance

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

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*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*

*8oz 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 vegetarian chili and rice

all served with homemade chips and seasonal vegetables unless stated

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Alabama chocolate fudge cake

Bailey's bread and butter pudding

Tarte au citron served with forest fruits

Homemade raspberry and white chocolate cheesecake

Chocolate and orange torte

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Coffee and Mints

£26.95 per head