

## *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*

*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*

*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*

*oOo*

*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*

*oOo*

*Coffee and Mints*

*£26.95 per head*

## *Party Menu Dietary Requirements*

*Homemade tomato and basil soup served with a gluten free roll (gf, df)*

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

*pan-fried garlic mushrooms (gf, df)*

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

*oOo*

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

*Marinated shank of lamb served with a gluten free gravy (gf, df)*

*Slow roasted belly pork (gf, df)  
with red onion chutney and a glute free sauce*

*Oven baked salmon fillet (gf)  
Served with hollandaise sauce*

*8oz sirloin steak (gf, df)  
served with tomato and mushrooms  
(£3 supplement)*

*Vegetable nut roast served with gravy (df)*

*Homemade vegetarian chili and rice (gf, df)*

*all served with homemade chips and seasonal vegetables unless stated*

*oOo*

*Chocolate and orange torte (gf, df)*

*Gluten free bread and butter pudding with custard (gf)*

*Baked apple filled with sultanas served with soya custard (gf,df)*

*oOo*

# Children's party menu

available for children only up to 11 yrs old

butchers pork sausages, chips and peas

home-made mini beef lasagne, garlic bread and salad

homemade chicken goujons, chips and peas

6oz gammon steak with egg chips, and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

oOo

kid's ice-cream sundae

chocolate fudge cake

**£8.95**

**Name .....**

**Time.....**

**Covers .....**

**Date.....**

<b>Starter</b>	
soup	
pate	
mushrooms	
salmon	
melon	
<b>Mains</b>	
Chicken	
lamb	
Pork	
Salmon	
Steak	
Nut roast	
Veg Lasagne	
Veg chilli &rice	
<b>Desserts</b>	
Chocolate Fudge	
Tarte au citron	
Baileys B&B	
Cheesecake	
Choc torte	

**Please add children's meals here:**

**Dietary requirements**