

Party Menu

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

Homemade tomato and basil soup 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

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raspberry and white chocolate cheesecake

Alabama chocolate fudge cake

Bailey's bread and butter pudding

Tarte au citron served with forest fruits

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Coffee and Mints

£29.95 per head

*Please note we require guests to pre-order and pay the balance 7 days in advance
with a £5 per head deposit paid upon booking*

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, v)

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

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*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, v)

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

all served with homemade chips and seasonal vegetables unless stated

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Chocolate and raspberry torte (gf, df, v)

Apple and cinnamon crumble (gf)

Syrup sponge pudding (df, v)

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

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Children's party menu

available for children only up to 11 yrs old

butcher's 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.....

Starter	
Tom and basil soup	
pate	
mushrooms	
salmon	
melon	
Mains	
Chicken	
lamb	
Pork	
Salmon	
Steak	
Nut roast	
Veg Lasagne	
Veg chilli &rice	
Desserts	
Chocolate Fudge	
Baileys B&B	
Tarte au Citron	
Raspberry Cheesecake	

Please add children's meals here:

Dietary requirements