

Party Menu

Starter

Chicken Liver Pâté served with a Red Onion Chutney and Garlic Ciabatta

Homemade Soup of the Day served with Crusty Bloomer

Button Mushrooms in a Garlic Cream Sauce Glazed with Mozzarella
Served with Wholemeal Crusty Bloomer (v)

Prawn Marie Rose Salad served with Fresh Lemon and Wholemeal Bread

Fruit Platter - Fanned Melon, Fresh Pineapple and Berry Compote topped with Raspberry Sorbet (v)

Main Course

Pan Fried Breast of Chicken with Creamy Pink Peppercorn Sauce

Sea Bass Fillet cooked in Garlic Butter served with Baby Potatoes and Tossed Salad

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Bread

Mixed Bean and Chickpea Cassoulet, Aromatic Rice, Garlic & Coriander Flatbread (v)

Honey Roast Ham and Fresh Pineapple Salad with Coleslaw and Pasta Salad

Dessert

Mango Posset served with Coconut Ice-Cream and Home-baked Shortbread

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Summer Mess, Raspberry Coulis, Lemoncello Ice-Cream

Caramel Latte Crème Brulee, Caramelised Biscuit, Baileys Ice-Cream

Ice-Cream Coupe – Vanilla and Strawberry Ice-Cream,
Whipped Cream, Raspberry Coulis

Coffee with Mints

Lunch 2 Course £16.25

Lunch 3 Course £19.95

Supper 2 Course £17.95

Supper 3 Course £21.95