

Party Menu

Starter

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

Homemade Soup of the Day served with Crusty Bloomer

Creamy Garlic Mushrooms topped with a Mozzarella Glaze served with Wholemeal Crusty Bloomer (v)

North Atlantic Prawns smothered in Marie Rose sauce served on dressed Salad Leaves with Fresh Lemon

Fanned Melon, Pineapple and Mango with Raspberry Sorbet and Fruit Coulis (v)

Main Course

Pan Fried Breast of Chicken Chasseur with Root Vegetables and Creamy Mash

Baked Fillet of Salmon with a White Wine Cream Sauce

Homemade Steak and Ale Pie topped with a Light Puff Pastry

Mixed Bean and Chickpea Chilli, Basmati Rice, Crisp Flour Tortilla Chips (v)

Honey Roast Ham and Fresh Pineapple Salad with Dressed Leaves, House Slaw and Pasta Salad

Dessert

Orange Posset served with Chocolate Ice-Cream and Home-baked Shortbread

Fresh Fruit Meringue Mess, Raspberry Coulis, Lemoncello Ice-cream

Lemon Tart, Raspberry Coulis, Whipped Cream, Raspberry Ripple Ice-Cream

Sticky Toffee Pudding served with warm Toffee Sauce and Vanilla Ice-Cream

Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Chocolate Sauce

Coffee with Mints

Lunch 2 Course £15.95

Lunch 3 Course £19.95

Supper 2 Course £17.95

Supper 3 Course £21.95