

## Party Menu

### Starter

Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)

Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta

Fanned Melon, Fresh Pineapple, Cold Water Prawns, Marie Rose Sauce

Homemade Soup of the Day served with Crusty Bloomer

Chicken Caesar Salad - Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings

### Main Course

Pan Fried Chicken Breast, Pink Peppercorn and Brandy Cream

Roast Gigot of Lamb Served with Creamy Mash, Roast Potatoes and Rich Gravy

Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce

Moroccan Bean Cassoulet – Mixed Beans, Chickpeas, Sun Blushed Tomato, Rice, Naan Bread (v)

Ham and Pineapple Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad

### Desserts

Fanned Melon, Pineapple, Fruit Compote, Strawberry Ice-Cream

Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread

Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

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

Coffee with Mints

Lunch 2 Course £15.95

Supper 2 Course £17.95

Lunch 3 Course £19.95

Supper 3 Course £21.95