

Party Menu

Starter

Chicken Liver Pâté served with a Red Onion Chutney and Oatcakes

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)

Salmon, Prawn and Crayfish Parfait, Apricot and Walnut Chutney served with Seeded Flatbread

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

Main Course

Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Mini Naan Bread

Pan Fried Breast of Chicken served with a Rich Diane Sauce

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

Sea Bass Fillet, Sautéed Vegetables, Pesto, Tomato & Basil Sauce

Mixed Bean Chilli served with Aromatic Rice, Garlic & Coriander Flatbread (v)

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

Dessert

Fresh Cream Banoffee Pie served with Tablet Ice-Cream

Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

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

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

Coffee with Mints

Lunch 2 Course £16.95

Lunch 3 Course £19.95

Supper 2 Course £18.50

Supper 3 Course £22.95