

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)

Scottish Smoked Salmon and North Atlantic Prawns with a Citrus and Chive Cream Cheese

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

Main Course

Chicken Stroganoff sautéed with Paprika, Garlic, French Mustard and Brandy, finished with Cream served on a bed of Basmati Rice

Baked Fillet of Salmon Veronique, White Wine and Green Grape Cream

Minted Cassoulet of Lamb and Redcurrants with Honey Roasted Sweet Potato

Mixed Bean Chilli served on Basmati Rice with crisp Flour Tortilla Chips (v)

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

Dessert

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

Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-cream

Fanned Melon, Pineapple, Fruit Compote, Strawberry 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