

## Dinner

### Parties of 12 and over

Please choose 5 starters, 5 main courses and 5 desserts

Menus can be typed with or without prices and with a heading of your choice

\*\*\*Each person must choose at least two courses from your chosen menu and there is a minimum charge of £15.00 per person for 2 courses\*\*\*

## Starters

1. Creamy Garlic Mushrooms, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)  
£6.75
2. Chicken Liver Pâté, Red Onion Chutney, Garlic Ciabatta  
£6.75
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip  
£6.75
4. Fanned Melon, Fresh Pineapple, Cold Water Prawns, Marie Rose Sauce  
£6.75  
Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
5. Stilton (v) ~ £6.50  
Or
6. Chicken ~ £6.95
7. Homemade Soup of the Day served with Crusty Bloomer  
£4.95
8. Crumbled Goats Cheese, Mixed Olives, Sundried Tomatoes tossed Salad (v)  
£6.75
9. Pulled Pork, Oriental Salad, Chillies, Barbeque Sauce  
£6.75

## Desserts

1. Fanned Melon, Pineapple, Fruit Compote, Strawberry Ice-Cream  
£6.75
2. Oreo Cheesecake, Chocolate Sauce, Chocolate Ice-Cream  
£6.75
3. Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread  
£6.75
4. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream  
£6.75
5. Banoffee Pie, Tablet Ice-Cream, Butterscotch Sauce  
£6.75
6. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream  
£6.75
7. Cheese Platter – Brie, Stilton and Cheddar with Grapes, Apple and Celery  
£6.95
8. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce  
£3.95

**Tea or Coffee with Chocolate Mint Crisps**  
**£2.40**

## Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Pink Peppercorn and Brandy Cream  
£10.95
  2. Salmon Fillet, Sweet Spiced Glaze, Asparagus Spears, Sweet Potato, Napoli Sauce  
£12.50
  3. Homemade Steak and Ale Pie topped with a Light Puff Pastry  
£11.25
  4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip  
£10.95
  5. Slow Cooked Pork Belly, Spiced Chickpea compote, Root Vegetables, Aromatic Honey Jus  
£10.95
  6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta  
£10.95
  7. Moroccan Bean Cassoulet – Mixed Beans, Chickpeas, Sun Blushed Tomato, Rice, Naan Bread (v)  
£10.50
  8. Roast Gigot of Lamb Served with Creamy Mash, Roast Potatoes and Rich Gravy  
£12.95
  9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.50
  10. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)  
£10.95
  11. Sea Bass Fillets, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce  
£12.95
  12. Cajun Chicken Breast, Basmati Rice, Cajun Cream Sauce  
£10.95
  13. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings and Fries  
£20.95
- Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
14. Coronation Chicken ~ £10.95
  15. Prawn Marie Rose ~ £11.50
  16. Honey Roast Ham and Pineapple ~ £10.95