

Party Menu

Starter

Duck and Orange Pâté, Spiced Orange Chutney, 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)

Smoked Salmon and Prawn Cocktail, Tangy Marie-Rose Sauce, Wholemeal Bread

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, Haggis, Pink Peppercorn Sauce

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

Sea Bass Fillets, Sautéed Vegetables, Cherry Tomato Sauce Vierge

Button Mushroom and Pepper Stroganoff cooked in a Cream Sauce with Brandy, Mustard and Paprika (v)

Coronation Chicken Salad with Coleslaw and Pasta Salad

Dessert

Fresh Cream Banoffee Pie served with Tablet Ice-Cream

Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream

Chocolate Fudge Cake, Warm Chocolate Sauce, Vanilla Ice-Cream

Rhubarb and Fresh Custard Trifle, Chantilly Cream and Vanilla Ice-Cream

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