

PARTY MENU

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (GFA) (v)

Chicken Liver Pâté, Red Onion Chutney, Arran Oatcakes (GFA)

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (GF) (v)

Homemade Soup of the Day served with Crusty Bloomer

Prawn Cocktail with Fresh Lemon and Wholemeal Bread (GFA)

~~ooOoo~~

Pan Fried Chicken Breast with Creamy Mash, Roast Root Vegetables
and Chasseur Sauce (GF)

Fillet of Salmon in a White Wine Cream Sauce, Creamy Mash and Seasonal Vegetables (GF)

Moroccan Lamb Tagine served with Basmati Rice and Flatbread (GFA)

Teriyaki Noodles with Sautéed Mixed Vegetables (v) and Prawn Crackers

Chicken and Honey Roast Ham Salad with Dressed Leaves, Beetroot and Coleslaw (GF)

~~ooOoo~~

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce
and served with Vanilla Ice Cream

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (GF)

Eton Mess, Berry Coulis and Raspberry Ripple Ice Cream (GF)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar
with Grapes, Apple and Celery (GFA)

Lunch 2 courses - £20.95 3 courses - £24.95
Supper 2 courses - £21.95 3 courses - £26.95

(GF) = Gluten Free (GFA) = Gluten Free Alternative