

PARTY MENU

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

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread (GFA)

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

Home-made Soup of the Day served with Crusty Bloomer (GFA)

Prawn, Apple and Pear Cocktail with Fresh Lemon and Wholemeal Bread (GFA)

~~ooOoo~~

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

Fillet of Salmon Veronique, Creamy Mash and Seasonal Vegetables (GF)

Moroccan Spiced Vegetable and Sweet Potato Casserole –
Mixed Sweet Peppers, Courgette, Baby Corn, Sweet Potato, Sun blushed Tomatoes and Red Onions
in a lightly spiced Moroccan Sauce served with Basmati Rice and Mini Flatbread (GFA) (v)

Home-made Steak and Ale Pie served with Sauteed Vegetables and Creamy Mash

Goats Cheese Salad with Dressed Leaves, Beetroot and Coleslaw (GF) (v)

~~ooOoo~~

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

Warm Chocolate Brownie served with Vanilla Ice Cream (GF)

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