

PARTY MENU

Home-made Soup of the Day served with Crusty Bloomer

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

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

Prawn and Apple Cocktail with Fresh Lemon and Wholemeal Bread

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread

~~ooOoo~~

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

Fillet of Salmon served with a White Wine Cream Sauce, Creamy Mash and Seasonal Vegetables

Mixed Bean Chilli served with Basmati Rice and Tortilla Chips (v)

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

Ham and Pineapple Salad with Dressed Leaves, Beetroot and Coleslaw

~~ooOoo~~

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

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

Summer Mess, Mango Coulis and Vanilla Ice Cream

2 Scoops of Woody's Vanilla Ice Cream with Chocolate Sauce and a Wafer

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

Lunch 2 courses - £20.95 3 courses - £24.95

Supper 2 courses - £21.95 3 courses - £26.95

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER