



PARTY MENU



Starters

Home-made Soup of the Day served with Crusty Bloomer

Grilled Goats Cheese with Beetroot and Apple (v)

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

Smoked Salmon, Smoked Trout and Prawns Marie Rose served with Seasonal Leaves and Wholemeal Bread

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread

Mains

Moroccan Lamb Tagine served with Basmati Rice and Flatbread

Pan Fried Chicken Breast with Haggis and a Creamy Peppercorn Sauce

Lemon Pepper Crusted Fillet of Salmon

Mixed Bean and Chickpea Cassoulet served with Rice and Flatbread (v)

Prawn Marie Rose Salad with Dressed Leaves, Cucumber, Tomato, Beetroot and Coleslaw

Desserts

Chestnut's Cheesecake of the Day served with Ice Cream

Homemade Bread and Butter Pudding served with Custard

Snowball Sundae –

Vanilla Ice Cream, Fresh Cream, and Chocolate Sauce topped with a Snowball

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

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

Lunch 2 course and coffee **£20.95** – 3 courses and coffee **£24.95**

Dinner 2 courses and coffee **£21.95** – 3 courses and coffee **£26.95**



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