



PARTY MENU



Starters

Homemade 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 Marie Rose & Avocado served with Seasonal Leaves and Wholemeal Bread

Chicken Liver Pâté served with Red Onion Chutney, Salad Garnish and Garlic Bread

Mains

Pan Fried Chicken Breast in a Wild Mushroom & White Wine Cream Sauce
On Creamy Mash with Roast Root Vegetables

Hungarian Lamb Goulash served with Basmati Rice and Flatbread

Sea Bass Fillets served with Napoli Sauce and Basil Pesto
On Creamy Mash with Sautéed Vegetables

Homemade Steak and Ale Pie Topped with Light Puff Pastry

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

Ham & Pineapple Salad with Dressed Leaves, Cucumber, Tomato, Beetroot and Coleslaw

Desserts

Chestnut's Cheesecake of the Day served with Ice Cream

Homemade Sticky Toffee Pudding served with Custard

Summer Mess, Mango Coulis and Vanilla Ice Cream

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

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

Lunch 2 course and coffee **£21.95** – 3 courses and coffee **£25.95**
Dinner 2 courses and coffee **£22.95** – 3 courses and coffee **£27.95**

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

