



PARTY MENU



Starters

Homemade Soup of the Day served with Crusty Bloomer

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

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

Prawn Marie Rose, Apple & Pear served with Seasonal Leaves and Wholemeal Bread (GFA)

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

Mains

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

Hungarian Lamb Goulash served with Basmati Rice and Flatbread (GFA)

Lemon Pepper Crusted Fillet of Salmon, Creamy Mash and Seasonal Vegetables

Homemade Steak and Ale Pie Topped with Light Puff Pastry

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

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

Desserts

Chestnut's Cheesecake of the Day served with Ice Cream

Homemade Sticky Toffee Pudding served with Vanilla Ice Cream

Summer Mess, Mango Coulis and Vanilla Ice Cream (GF)

Fanned Melon, Pineapple and Berry Compote with Strawberry Ice Cream and Fruit Coulis (GF)

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

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
GF ~ Gluten Free GFA ~ Gluten Free Alternative

