



PARTY MENU



Starters

Homemade Soup of the Day served with Crusty Bloomer (GFA)

Prawn Marie Rose served with Seasonal Leaves and Wholemeal Bloomer (GFA)

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

Chicken Liver Pate, Red Onion Chutney and Garlic Bread (GFA)

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze
and Wholemeal Bread (GFA)

Mains

Pan Fried Breast of Chicken with Stornoway Black Pudding finished with a Pink Peppercorn Sauce
served on a bed of Creamy Mash with Seasonal Vegetables (GFA)

Homemade Steak and Ale Pie topped with a light Puff Pastry

Hungarian Lamb Goulash served with Basmati Rice & Flat Bread (GFA)

Fillet of Salmon with a White Wine Cream Sauce (GF)

Chickpea and Mixed Bean Casserole served with Basmati Rice & Naan Bread(v)(GFA)

Ham & Pineapple Salad : Bed of Seasonal Leaves, Tomato, Cucumber, Homemade Coleslaw, Beetroot,
Boiled Egg and your choice of Fries or Boiled Potatoes (GF)

Desserts

Cheesecake of the Day served with Vanilla Ice Cream

Peach & Pear Crumble served with Homemade Custard (GF)

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

Ice Cream Coupe – Vanilla Ice Cream and Fresh Cream drizzled with Chocolate Sauce

Banana & Toffee Meringue Mess served with Vanilla Ice Cream (GF)

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

Set 2/3 Course Party Menu

2 Course ~ £23.95 3 Course £28.95

Price Inclusive of Tea/Coffee and Mints served after meal

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER
GF ~ Gluten Free GFA ~ Gluten Free Alternative

