



PARTY MENU

Starters

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

Prawn Marie Rose and Apple Salad 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

Homemade Steak and Ale Pie topped with a light Puff Pastry

Mushroom Stroganoff – Mushrooms sauteed with Onions, French Mustard, Paprika and Brandy
finished with Double Cream served with Basmati Rice

Pan Fried Breast of Chicken in a Wild Mushroom Sauce
served with Sauteed Vegetables and Mashed Potatoes (GF)

Moroccan Lamb Tagine served with Basmati Rice and Flat Bread (GFA)

Fillet of Salmon served with Mashed Potatoes, Sauteed Vegetables
and drizzled with a Tomato and Basil Sauce (GF)

Grilled Goats Cheese with 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

Homemade Sticky Toffee Pudding with Vanilla Ice Cream

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

Toffee Banana Meringue Crush – Crushed Meringue, Banana and Fresh Cream drizzled with Toffee
Sauce served with Vanilla Ice Cream (GF)

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

Lunch 2 course ~ £21.95 3 course £25.95
Supper 2 course ~ £22.95 3 course £27.95

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

