

£40 PER HEAD

STARTERS

SOUP OF THE DAY(V) FRESHLY MADE SOUP SERVED WITH WARM FRESH BREAD

CHARCUTERIE BOARD MIXED CURED MEATS, OLIVES, PICKLES, FRESH BREAD, MIXED SALAD LEAVES AND CHUTNEY

CLASSIC PRAWN COCKTAIL WARM FRESH BREAD, CRISP BABY GEM LETTUCE AND PRAWNS IN MARIE ROSE SAUCE

BUTTERMILK CHICKEN GOUJONS MIXED LEAF GARNISH AND A HOMEMADE WHISKY BBQ SAUCE DIP

MAINS

HANDMADE STEAK AND ALE PIE CREAMY MASH POTATO, SEASONAL VEGETABLES AND GRAVY

FRITO MISTO BATTERED CALAMARI, SCAMPI AND PRAWNS SERVED WITH CHUNKY CHIPS. PEAS AND HOMEMADE TARTARE SAUCE

WILD MUSHROOM AND CHICKEN RISOTTO TOPPED WITH TRUFFLE OIL AND PARMESAN

CAULIFLOWER CURRY(V) SERVED WITH COCONUT RICE, TOPPED WITH SPRING ONIONS AND FRESH CHILLIES

DESSERTS

WARM CHOCOLATE FONDANT CHOCOLATE SAUCE AND VANILLA ICE CREAM
ELDERFLOWER CRÈME BRULEE FRESH FRUIT AND JULIENNED MINT GARNISH
APPLE AND CINNAMON CRUMBLE SERVED WITH WARM CUSTARD
SALTED CARAMEL AND CHOCOLATE TART(V) SERVED WITH VANILLA ICE
CREAM

PLEASE SEND YOUR MEAL CHOICES OVER TO US 10 DAYS BEFORE THE EVENT AT LATEST

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS

ARRIVAL TIME 7/7.30PM - LAST ORDERS 11.15PM