



Function Menu

STARTERS

Homemade soup of the day (GF, VE)

Served with warm crusty bread

Assiette of melon (GF DFO)

Serrano ham, parmesan shavings, balsamic reduction

Chicken, apricot & chive terrine (GFO)

Home-made fruit chutney & toasted sourdough

Smoked haddock & crab croquettes

Sundried tomato, capsicum & almond pesto

Warm salmon niçoise salad (GF)

Green beans, black olives, potato & anchovy fillets

Mango & avocado (V VE)

Pumpkin seeds, roasted red pepper & honey mustard dressing

Rosemary & garlic crumbed brie (V)

Cumberland dressing

MAINS

Grilled minute sirloin steak (GF)

Brandy & peppercorn sauce

Slow cooked rump of lamb (GF)

Marinated with mustard & garlic, rosemary & red wine jus

Pan roast corn fed chicken breast (GF)

Wild mushroom & thyme cream sauce

Pan fried fillet of cod (GF)

Chives, saffron & fish fumet

Baked fillet of salmon (GF)

Asparagus, dill & orange hollandaise sauce

Vegetable wellington (V DF VE)

Butternut squash, cumin & lentils, served with vegetable gravy

Sauteed tagliatelle pasta (V)

Wild mushroom, mascarpone cheese, truffle oil

DESSERT

Sugar crusted Madagascar vanilla crème brulee (GF)

Raspberry & chocolate brownie (GFO)

Honeycomb ice cream

Passionfruit & white chocolate cheesecake (GF)

Champagne sorbet

Classic tiramisu

Cream cheese, baileys liqueur finished with cocoa powder

Baked vanilla cheesecake

Strawberry compote, blackcurrant sorbet

Sliced seasonal fruits and berries (GF, VEO)

Sugar syrup, dairy cream

European cheese selection (GFO)

Biscuits, grapes and balsamic fruit chutney

Please choose 4 options of each course to offer to your party

Pre-orders are required 7 days in advance of your function. A full 24 hours' notice is required for all changes or cancellations to prevent from being charged.

2 course £28.00

3 course £34.00