

Updated 2/2/22



## **FUNCTION MENUS**

### **MENU A (3 Courses £25.50pp – 2 Courses £20.50pp)**

Chefs' soup served with crusty bread  
A duo of melon served with fresh fruit  
Brussels pate served with chutney and toast

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Chicken supreme stuffed with bacon & leek served in a chicken and herb jus  
with roasted new potatoes  
Smoked salmon fillet served in a butter sauce with minted new potatoes

### **MENU B (3 Courses £27.50pp – 2 Courses £22.50pp)**

Chef's soup served with crusty bread  
Baked flat mushroom filled with Cheddar & Bacon served with a salad garnish  
Smoked salmon roulade served on a bed of rocket

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Roasted cod steak in a provencal sauce served with minted new potatoes  
A three cheese tortelloni served with roasted cherry tomatoes & a cheese sauce

### **MENU C (3 Courses £29.50pp – 2 Courses £24.50pp)**

Chefs' soup served with crusty bread  
Ham hock terrine served with chutney and toast  
Goats cheese salad served with croutons and a lemon vinaigrette dressing

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Lamb Rump Steak cooked medium with a red wine & red currant sauce  
Baked sea trout with red pepper coulis  
Open caramelised red onion, walnut & brie tart

**ALL MAIN COURSES ARE SERVED WITH FRESH SEASONAL VEGETABLES AND A CHOICE OF POTATOES**

Minted buttered new potatoes  
Roasted potatoes  
Dauphinoise potatoes  
Parmentier potatoes

## **DESSERTS**

Fresh fruit salad  
Warm chocolate brownie with salted caramel sauce served with vanilla bean ice cream  
Trio of desserts (lemon posset, eton mess & shortbread)  
Chefs' cheesecake served with whipped vanilla cream  
Classic sticky toffee pudding served with ice cream or cream  
Cheese and biscuits (+£2 supplement)  
A table sharing cheese board is available for £3.50 per person

**Coffee/Tea and Mints included**