



Society/Function Menu/2022

Create your meal by choosing **one option** from each course below for each member of your party
Veggie / vegan available on request

Starters

Soup of the Day
Black Pudding, with an English Mustard Sauce and Topped with Poached Egg
Chef's Homemade Chicken Liver Pate
Melon with Fruit Coulis
Garlic Mushrooms

Mains

Homemade Pie of the Day, Chips and Peas (Meat & Potato, Chicken & Leek, Cheese & Onion)
Slow Roasted Feather blade of Beef with Creamy Mash and Vegetables
Chicken in a Mushroom Sauce and Rice
Lasagne, Garlic Bread and Salad
Cumberland Sausage, Caramelised Onions with Mash, Peas and Gravy
Fish Goujon's with Chips, and Peas

Desserts

Apple and Crumble and Ice Cream
Syrup Sponge Pudding and Custard
Chocolate Fudge Cake and Cream
Meringue and Fruits

1 Course £10.00

2 Courses £15.00

3 Courses £18.00

Bacon Sandwich and Tea/Coffee

£5.00

Breakfast 2 Rashers of Bacon, 2 Sausages 1 Egg, Beans, Tomato and Toast

£6.25