



sample EVENTS MENU SELECTOR

PLEASE SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT FOR YOUR EVENT

STARTERS

SOUPS WITH GARNISH

Carrot & Coriander	£5.00
Cauliflower & Leek	£5.00
Broccoli & Stilton	£5.50
Tomato & Basil	£5.50
Seasonal Vegetable	£5.50
Roasted Squash	£5.50

STARTER CHOICES

Salmon Fishcake, Lemon Mayonnaise	£6.75
Stuffed Portabella Mushroom, Blue Cheese, Rocket Salad	£6.00
Chicken Liver Parfait, Red Onion Chutney, Crostini	£6.25
Prawn & Crayfish Cocktail, Classic "Marie Rose"	£6.50
Pressed Chicken & Mushroom Terrine, Pear Chutney	£6.50
Wild Mushroom Tart, Herb Oil	£6.00
Smoked Salmon, Caper & Lemon Dressing	£7.00
Buffalo Mozzarella, Semi-Dried Tomato, Pesto Dressing	£6.00
Smoked Duck, Mixed Leaf Salad, Beetroot & Raspberry Sauce	£7.00
Warm Goats Cheese, Watercress Salad	£6.50

We do not use any genetically modified foods in any of our dishes. However, all items may contain traces of nuts and seeds. Should you have concerns about a food allergy or intolerance please speak to one of the team prior to ordering.

MAIN

Braised Chicken Breast, Chorizo, Spicy Tomato Sauce	£17.00
Herb Crusted Salmon, Dill Butter Sauce	£16.00
Slow Cooked Pork Belly, Spiced Apple Sauce	£16.00
Baked Cod, White Wine Sauce	£17.00
Braised Beef Steak, Red Wine, Mushroom, Baby Onion Sauce	£17.00
Roast Pork Loin, Apricot Stuffing, Sage Sauce	£16.00
Grilled Chicken Breast, Pesto Cream	£16.00
Braised Lamb Shank, Redcurrant & Thyme Sauce	£18.00
Roast Sirloin of Beef, Wild Mushroom Sauce	£18.00
Chestnut Mushroom, Blue Cheese, Leek Gratin (v)	£15.00
Mediterranean Vegetable & Gnocchi Stew, Based Oil (v)	£15.00
Pancetta wrapped Hake, Lemon Butter Sauce	£16.00

VEGETABLES & POTATOES

Please choose TWO Vegetable and ONE Potato dish appropriate to ALL your main course choices, with the exception of Fish dishes which will be served with Green Vegetables and New Potatoes. Alternatively, please advise if you would prefer us to choose the most appropriate seasonal accompaniment for your meal.

Green Beans	Saffron Potato
Mange Tout	Crushed New Potato
Cauliflower, Bacon & Cheese	Cut Roast Potato
Seasonal Greens	Mashed Potato
Red Cabbage	New Potato
Roasted Carrots	Rosti Potato
Sautéed Courgette	Garlic & Herb Potato
Broccoli	Dauphinoise Potato
Honey Parsnips	Lyonnais Potato
Sautéed Savoy Cabbage	Spicy Potato Wedges

DESSERT

Vanilla Cheesecake, Spiced Pear Compote	£6.00
Vanilla Crème Brûlée, Shortbread Biscuit	£6.00
Chocolate & Apricot Bread & Butter Pudding, Custard	£6.00
Poached Pear, Vanilla Ice-Cream, Chocolate Sauce	£6.00
Lemon Tart, Berry Coulis	£6.00
Eton Mess	£6.00
Warm Chocolate Brownie, Vanilla Ice Cream	£7.00
Sticky Toffee Pudding, Butterscotch Sauce	£7.00
Blackberry & Apple Crumble, Custard	£5.00
Panna Cotta, Almond Biscuit	£6.00
Summer Pudding, Pouring Cream	£7.00
Local Cheeses, Homemade Chutney, Grapes & Biscuits	£8.00
Coffee & Chocolate Mints	£3.00

... Why not choose a wine from our varied list to accompany your meal?

To talk to us about your Event, please call 01252 628555

Prices include VAT and service.