

DINNER MENU

All of our Dinner Menus include Room Hire

STARTER

Seasonal Soup

with Croutons

Chicken Liver Pate

with Caramelised Onion Marmalade and Toast

Pulled Pork Croquettes

with a BBQ Dipping Sauce

Ham Hock Terrine

with Piccalilli, Mixed Leaves and Wholemeal Bread

Crispy Calamari

with a Lemon and Dijon Creme Fraiche

Tempura Prawns

served with a Sweet Chilli Dipping Sauce and Mixed Leaves

Spiced Spinach and Lentil Puff Pastry Parcel

with a Cucumber and Mint Yoghurt

Creamy Garlic Mushrooms

with Wholemeal Bread

MAIN

All dishes are served with Seasonal Vegetables

Roast Beef

with Yorkshire Pudding and all the Trimmings

Beef Wellington *(£5.00 supplement)*

with Pave Potatoes

Tian of Beef

with Creamy Mashed Potatoes

Pancetta Wrapped Chicken Breast

with a Creamy Sundried Tomato Sauce and Gratin Potato

Tenderloin of Pork

with Mashed Potatoes and Apple Sauce

Braised Rosemary and Garlic Shoulder of Lamb

with Mashed Potatoes

Pan Fried Fillet of Plaice

with a Creamy Parsley Sauce and Gratin Potato

Fillet of Salmon

with a White Wine Cream Sauce and Roasted New Potatoes

Butternut Squash and Beetroot Wellington

served with Roast Potatoes

Brie Stuffed Portabello Mushrooms

with a Creamy Tomato and Basil Sauce and Roasted New Potatoes

Homemade Lentil and Nut Loaf

with Roast Potatoes

This menu is suitable for parties with 20 guests or more.

We can cater for parties of less than 20 guests.

Please contact us to discuss your requirements.

DESSERT

Cheesecake of your choice

Warm Chocolate Brownie

with Belgian Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding

with Caramel Sauce and Vanilla Ice Cream

Lemon Posset

with Raspberry Coulis and Homemade Shortbread

Pear and Almond Frangipane Tart

with Chantilly Cream

Fresh Fruit Salad

with Pouring Cream

Warm Apple and Pear Crumble

with Custard

Trio of Chocolate Desserts

Cheesecake, Brownie and Chocolate Strawberry Filo Cup

Triple Chocolate Trifle

Selection of Cheese and Biscuits

2 Course

£25.00 per person (single choice per course)

£30.00 per person (choices of 3 options per course)

3 Course

£32.50 per person (single choice per course)

£37.50 per person (choices of 3 options per course)

CHEESES

A cheese course can be added to your meal from

£5.00 per head. We are happy for you to select specific cheeses, these will be priced accordingly

TEA/COFFEE

A selection of Teas and Coffee are included in our dinner price and are served with Homemade Chocolates