

# DINNER MENU

*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.*

## STARTER

### Seasonal Soup

with Croutons (gfa,dfa)

### Chicken Liver Pate

with Caramelised Onion Marmalade and Toast (gfa)

### Parmesan and Beef Ragù Arancini

with a Arrabiata Dipping Sauce (gfa)

### Oriental Duck Noodle Salad

(gfa)

### Line Caught Poached Salmon and Dill Mousse

with Crostini (gf,df)

### Creamy Garlic Mushrooms

with Wholemeal Bread (gfa)

### Spinach and Feta Puff Pastry Parcel

with a Cucumber and Mint Yoghurt

## MAIN

*All dishes are served with Seasonal Vegetables*

### Choice of Roast Meats - Beef / Chicken Supreme / Loin of Pork

with Roast Potatoes and all the Trimmings (gfa) *(please select one)*

### Prosciutto wrapped Chicken Breast

with a Creamy Sundried Tomato Sauce and Gratin Potato (gfa)

### Rosemary and Garlic Shoulder of Lamb

with Mashed Potatoes (gfa)

### Oven Baked Herb Crusted Fillet of Salmon

with Roasted New Potatoes and a Parsley, Lemon and Dill Cream Sauce (gfa)

### Pan Fried Fillet of Seabass

with Gratin Potato and a White Wine Cream Sauce (gf,dfa)

### Butternut Squash, Spinach and Goats Cheese Pie

with Creamy Mashed Potatoes

### Vegan Leek and Mixed Seed Loaf

with Roast Potatoes (v,df,gfa)

## DESSERT

### Choice of Cheesecake *(please select one)*

Chocolate / Lemon / Strawberry / Blueberry / Vanilla (gfa)

### Warm Chocolate Brownie

with Belgian Chocolate Sauce and Vanilla Ice Cream (gfa,dfa,va)

### Sticky Toffee Pudding

with Caramel Sauce and Vanilla Ice Cream (gfa,dfa)

### Lemon Posset topped with a Blueberry Compote

served with Homemade Shortbread (gfa)

### Cherry and Almond Frangipane Tart

with Chantilly Cream

### Trio of Mini Desserts

Strawberry Pavlova, Chocolate Brownie, Vanilla Cheesecake (gfa)

### Fresh Fruit Salad

with Pouring Cream (gf,df)

### Selection of Cheese and Biscuits (gfa)

### 2 Course

**£27.50 per person** (single choice per course)

**£32.50 per person** (choices of 3 options per course)

### 3 Course

**£35.00 per person** (single choice per course)

**£40.00 per person** (choices of 3 options per course)

## CHEESES

A cheese course can be added to your meal from

**£7.50 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