

DINNER MENU

STARTER

Seasonal Soup (GFA/DFA/VE/VA)
with Croutons

Chicken Liver Pate (GFA)
with Caramelised Onion Marmalade, Dressed Salad Leaves and Toast

Ham and Smoked Applewood Croquette (GFA)
served with a Dijon Aioli and Dressed Rocket

Oriental Duck, Pepper and Spring Onion Noodle Salad (GFA)
with Hoisin Sauce

Salmon and Dill Fishcake (GFA)
with Dressed Rocket and Tartare Sauce

Creamy Garlic Mushrooms (GFA/DFA/VE)
with Wholemeal Bread

Beetroot Carpaccio (DFA/GF/VE)
with Feta and Dressed Rocket

MAIN

All dishes are served with Seasonal Vegetables

Choice of Roast Meats - Beef / Chicken Supreme / Loin of Pork (GFA/DFA)
with Roast Potatoes and all the Trimmings (*please select one*)

Prosciutto wrapped Chicken Breast (GF)
with a Creamy Sundried Tomato Sauce and Gratin Potato

Braised Pork Shoulder with Cider and Herbs (GF/DF)
with New Potatoes

Pan Fried Fillet of Seabass (GF/DFA)
with Gratin Potato and a Lemon Cream Sauce

Salmon en Croute (GFA)
Fresh Salmon Fillet wrapped in Golden Puff Pastry filled with Creamy Spinach and served with Gratin Potato and a White Wine Cream Sauce

Spinach, Mushroom and Leek Vegan Loaf (V/DF/GFA/VE)
served with Roast Potatoes

Three Bean Chilli (GF/DF/V/VE)
with Steamed Rice and Nachos

These menus are 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

Choice of Cheesecake (GFA/VE) (*please select one*)
Chocolate / Lemon / Strawberry / Blueberry / Vanilla

Warm Chocolate Brownie (GFA/DFA/VA/VE)
with Belgian Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding (GFA/DFA/VA/VE)
with Caramel Sauce and Vanilla Ice Cream

St. Clements Posset topped with a Strawberry Compote (GFA/VE)
served with Homemade Shortbread

Fresh Fruit Salad (GF/DF/DFA/VE)
with Pouring Cream

Trio of Mini Desserts (GFA/VE)
Strawberry Pavlova, Chocolate Brownie, Vanilla Cheesecake

Mixed Berry Pavlova (GF/DFA/VE)

Selection of Cheese and Biscuits (GFA/VE)
with Grapes and Chutney

2 Course

£30.00 per person (single choice per course)

£35.00 per person (choices of 3 options per course)

3 Course

£37.50 per person (single choice per course)

£42.50 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

GF - Gluten Free **GFA** - Gluten Free Available **DF** - Dairy Free **DFA** - Dairy Free Available
V - Vegan **VA** - Vegan Available **V** - Vegan **VE** - Vegetarian