
DINNER MENU

All of our Dinner Menus include Room Hire

STARTER

Beef Brisket Croquettes
with Cajun Mayo

Chicken Liver Pate
with Caramelised Onion Marmalade and Toast

Shredded Duck Noodle Salad
with Hoi Sin Dressing

Ham Hock Terrine
with Piccalilli, Mixed Leaves and Wholemeal Bread

Smoked Mackerel Pate
with Crostini and Mixed Leaves

Prawn Cocktail Salad
with Dressed Leaves

Seasonal Soup
with Croutons

Creamy Garlic Mushrooms
with Wholemeal Bread

Feta, Asparagus, Cucumber and Mint Salad
with Pomegranate Seeds and Balsamic Glaze

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

Chicken Supreme
with Roast Potatoes and Stuffing

Tenderloin of Pork
with Mashed Potatoes and Apple Sauce

Braised Rosemary and Garlic Shoulder of Lamb
with Mashed Potatoes

Pan Fried Sea Bass
with Gratin Potatoes and a White Wine Cream Sauce

Fillet of Salmon
with a white wine cream sauce and Roasted New Potatoes

Fishermans Pie
Topped with Mashed Potatoes

Stilton Stuffed Portabello Mushrooms
with a Creamy Tomato and Basil Sauce and Roasted New Potatoes

Courgette, Mixed Pepper and Cannellini Bean Paella

Homemade Lentil and Nut Loaf
with Roast Potatoes

DESSERT

Zesty Lemon Cheesecake

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

Apricot and Almond Frangipane Tart
with Chantilly Cream

Fresh Fruit Salad
with Pouring Cream

Vanilla Panna Cotta
with Berry Compote

Chocolate Profiteroles
with Chocolate Caramel Sauce

Trio of Chocolate Desserts
Cheesecake, Brownie and Chocolate Strawberry Filo Cup

Selection of Local Cheese and Biscuits

2 Course

£22.50 per person (single choice per course)

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

3 Course

£27.50 per person (single choice per course)

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

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.***

CHEESES

A cheese course can be added to your meal from **£4.00 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