
DINNER MENU

All of our Dinner Menus include Room Hire

STARTER

Seasonal Soup

with Croutons

Shredded Duck Noodle Salad

with Hoi Sin Dressing

Creamy Garlic Mushrooms

with Wholemeal Bread

Chicken Liver Pate

with Caramelised Onion Marmalade and Toast

Ham Hock Terrine

with Piccalilli and Mixed Leaves

Prawn Cocktail Salad

with Dressed Leaves

MAIN

Roast Beef

with Yorkshire Pudding and all the Trimmings

Chicken Supreme

with Roast Potatoes and Stuffing

Tenderloin of Pork

with Mashed Potato and Apple Sauce

Lamb Shank

with Mashed Potato and a Rosemary Scented Jus

Pan Fried Sea Bass

with Gratin Potatoes and a White Wine Cream Sauce

Sweet Potato, Red Pepper and Cannellini Bean Goulash

with Polenta Cake

Mushroom, Spinach and Leek Wellington

with Roast Potatoes

All Dishes are Served with Seasonal Vegetables unless otherwise stated

DESSERT

Cheesecake of your choice

with Cream

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

Selection of Local Cheese and Biscuits

2 Course

£22.50 per person (single choice per course)

£27.50 per person (choices of 3 options per course)

3 Course

£27.50 per person (single choice per course)

£32.50 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

£3.50 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