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# LUNCH MENU

All of our Lunch Menus include Room Hire

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## STARTER

### Chicken Liver Pate

with Pickles, Onion Marmalade and Toast

### Salmon Fishcake

with Sweet Chilli Sauce, Mixed Leaves and Lemon

### Classic Prawn Cocktail

with Wholemeal Bread

### Seasonal Soup

with Croutons

### Classic Caesar Salad

with Parmesan Shavings

### Spanakopita Parcels (Greek Feta and Spinach)

with Dressed Leaves

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## MAIN

*All dishes are served with Seasonal Vegetables*

### Ballotine of Chicken

with Roast Potatoes

### Homemade Creamy Chicken, Ham and Leek Pie

with Mashed Potatoes

### Roast Loin of Pork

with Roast Potatoes, Apple Sauce and Crackling

### Fruity Lamb Tagine

with Herb Cous Cous

### Beef Stroganoff

with Basmati Rice

### Beef Goulash

with Basmati Rice

### Salmon en Croute

Topped with Spinach and Served with Gratin Potatoes

### Herb Crushed Fillet of Salmon

with Buttered New Potatoes

### Broccoli, Leek and Stilton Pie

with Mashed Potatoes

### Penne Arrabiata

with Parmesan Shavings

### Aloo Gobi Curry (Cauliflower and Potato)

with Basmati Rice and Naan Bread

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## DESSERT

### Chocolate Marquise

with Berry Compote and Chantilly Cream

### Toffee Apple Crumble Tart

with Ice Cream

### Honeycombe Cheesecake

### Seasonal Fruit Trifle

### Fresh Fruit Salad

with Pouring Cream

### Strawberry and Raspberry Eton Mess

### Selection of Local Cheese and Biscuits

**£22.50 per person** (2 course)

**£27.50 per person** (3 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.***

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## 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

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## TEA/COFFEE

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