
LUNCH MENU

All of our Lunch Menus include Room Hire

STARTER

Seasonal Soup
with Croutons

Chicken Liver Pate
with Pickles, Onion Marmalade and Toast

Classic Caesar Salad
with Parmesan Shavings

Salmon Fishcake
with Sweet Chilli Sauce, Mixed Leaves and Lemon

Classic Prawn Cocktail
with Wholemeal Bread

MAIN

Beef Stroganoff
with Rice

Roast Loin of Pork
with Roast Potatoes, Apple Sauce and Crackling

Fruity Lamb Tagine
with Herb Cous Cous

Chicken Kiev
with Mashed Potato

Ballotine of Chicken
with Roast Potatoes

Salmon en Croute
topped with Spinach and served with Gratin Potatoes and Greens

Chickpea and Sweet Potato Curry
with Basmati Rice and Naan Bread

Homemade Lentil, Aubergine and Mushroom Pie
with Roast Potatoes

**All Dishes are Served with Seasonal Vegetables
unless otherwise stated**

DESSERT

Chocolate Marquise
with Berry Compote and Chantilly Cream

Toffee Apple Crumble Tart
with Ice Cream

Cheesecake of your choice
with Seasonal Berries

Fresh Fruit Salad
with Pouring Cream

Strawberry and Raspberry Eton Mess

Selection of Local Cheese and Biscuits

£20.00 per person (2 course)

£25.00 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.

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 lunch price and are served with Homemade Chocolates