

LUNCH MENU

All of our Lunch Menus include Room Hire

STARTER

Seasonal Soup

with Croutons

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

Pork Rilette

with Piccalilli, Pickled Onion and Toasted Ciabatta

Heritage Tomato, Basil and Mozzarella Tart

with Mixed Leaves

Roasted Brussel Sprout and Parmesan Salad

with Walnuts

MAIN

All dishes are served with Seasonal Vegetables

Ballotine of Chicken

with Roast Potatoes

Honey and Lemon Chicken

with Broad Beans, Roasted Cherry Tomatoes and Toasted Chickpeas

Creamy Chicken, Broccoli and Leek Bake

topped with Breadcrumbs and served with Rice

Roast Loin of Pork

with Roast Potatoes, Apple Sauce and Crackling

Fruity Lamb Tagine

with Herb Cous Cous

Beef Stroganoff

with Basmati Rice

Salmon en Croute

topped with Spinach and Served with Gratin Potato

Individual Homemade Fish Pie (Cod, Salmon, Prawn, Haddock)

topped with Creamy Mashed Potato

Vegetarian Lasagne Al Forno

served with Salad Leaves and Garlic Bread

Mediterranean Vegetable Tian

served with an Italian Tomato Sauce

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.

DESSERT

White Chocolate and Raspberry Brioche Bread & Butter Pudding

Toffee Apple Crumble Tart

with Ice Cream

Peach Crumble with Vanilla Ice Cream

Chocolate Profiteroles

Key Lime Mousse Crunch

Fresh Fruit Salad

with Pouring Cream

Zesty Lemon Pavlova

topped with Toasted Almonds

Selection of Cheese and Biscuits

£25.00 per person (2 course)

£30.00 per person (3 course)

CHEESES

A cheese course can be added to your meal from

£5.00 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 lunch price and are served with Homemade Chocolates