

DINNER MENU

STARTER

Broccoli and Stilton Soup with Croutons

Curried Parsnip Soup with Croutons

Shredded Duck Noodle Salad with Hoi Sin Dressing

Devon Crab Cakes with Sweet Chilli Mayo and Mixed Leaves

Creamy Garlic Mushrooms with Wholemeal Bread

Chicken Liver Patewith Caramelised Onion Marmalade and Toast

Ham Hock Terrine with Piccalilli and Mixed Leaves

Prawn Cocktail and Avocado Salad with Dressed Leaves

MAIN

Roast Beef

with Yorkshire Pudding and all the Trimmings

Chicken Supremewith Roast Potatoes and Stuffing

Tenderloin of Pork with Mashed Potato and Apple Sauce

Mushroom, Spinach and Leek Wellington with Roast Potatoes

Grilled Duck Breast with Gratin Potato, Creamy Leeks and Red Wine Reduction

Slow Braised Lamb Shoulder with Roast Potatoes, Confit Shallots and a Red Wine 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

All Dishes are Served with Seasonal Vegetables
Unless otherwise stated

DESSERT

Blueberry Swirl Cheesecake

with Cream

Warm Chocolate Brownie

with Belgian Chocolate Sauce and Vanilla Ice Cream

White Chocolate Bread and Butter Pudding served with Raspberries

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Lemon Posset with Raspberry Coulis and Homemade Shortbread

Homemade Apple Pie with Custard

Fresh Fruit Salad With Pouring Cream

Selection of Local Cheese and Biscuits

£25.00 per person (single choice per course) **£29.50** per person (choices of 3 options per course)

CHEESES

A cheese course can be added to your meal from **£2.50 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

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 requierments.

Our Events Manager is on hand to assist with the organisation of your event down to every last detail; from the table layout to recommending entertainment. Our aim is to ensure that you and your guests experience a truly memorable occasion