

LUNCH MENU

STARTER

Leek, Potato and Spinach Soup
with Croutons

Roasted Tomato and Red Pepper Soup
with Croutons

Chicken Liver Pate
with Pickles, Onion Marmalade and Toast

Chicken Caesar Salad
with Parmesan Shavings

Waldorf Salad
with Mixed Leaves

Salmon Fishcake
with Sweet Chilli Sauce, Mixed Leaves and Lemon

Classic Prawn Cocktail
with Wholemeal Bread

Tomato, Mozzarella and Basil Bruschetta

MAIN

Beef Stroganoff
with Rice

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

Fruity Lamb Tagine
with Herb Cous Cous

Homemade Lentil, Aubergine and Mushroom Pie
with Roast Potatoes

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

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

DESSERT

Chocolate Brownie Ice Cream Sundae

Toffee Apple Crumble Tart
with Ice Cream

Classic Vanilla Cheesecake
with Seasonal Berries

Lemon Meringue Pie
with Cream

Fresh Fruit Salad
with Pouring Cream

Strawberry and Raspberry Eton Mess

Summer Fruits Trifle
with Chantilly Cream

Selection of Local Cheese and Biscuits

£19.50 per person (2 course)

£23.00 per person (3 course)

CHEESES

A cheese course can be added to your meal from **£12.50 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

*This menu is suitable for parties with 20 guests or more.
You are invited to choose 3 starters, 3 main courses and 3 desserts
for your guests plus a vegetarian option.*

*We can cater for parties of less than 20 guests. Please
contact us to discuss your requirements.*