January – March

Small Restaurant Functions

Lunch £14.00 2 Courses £17.00 3 Courses

Evening £16.00 2 Courses £19.00 3 Courses

Menu

Starter

Soup Of The Day With Crusty Bread

Traditional Prawn Cocktail With Brown Bread And Butter

Ciabatta Bread, Italian Olives And Balsamic Oil

Creamy Garlic Mushrooms Served On Toasted Whole meal Bloomer

Breaded Brie served with a Cranberry Coulis and Mixed Salad

Main Course

Breaded Chicken Served On A Bed Of Green Beans With A Tomato And Pesto Sauce Topped With Parmesan Cheese

Salmon Fillet Served On A Bed Of Leeks With A Lemon Butter Sauce

 Loin Of Pork On A Bed Of Sauté Potato Served With A Cider, Dijon Mustard And Cream Sauce

Fillet Of Plaice With A Lemon Butter Sauce, Mashed Potato And Seasonal Greens

Vegetarian Curry Served With Coriander Rice, Topped With Crushed Almonds And Poppadum

*All Main Courses With A Selection Of Seasonal Vegetables And Potato*

Dessert

Vanilla Cheesecake Served With Fruit Compote and Crumble

White And Dark Chocolate Profiteroles With Honeycomb Bites

Crème Brûlée With A Pistachio Shortbread Biscuit

Chocolate Brownie Served With Warm Chocolate Sauce And Vanilla Ice Cream

Sticky Toffee Pudding With A Caramel Sauce