

Party Menu Option 1

2 course meal - £15.95

3 course meal - £18.95

Starters

Homemade soup of the day

Served with crusty bread roll and butter

Tomato bruschetta

Chopped tomato and red onions marinated with olive oil with fresh herbs on a bed of garlic bread

Garlic mushroom

Sautéed mushroom in a creamy garlic sauce, served on toasted ciabatta

Main course

Gammon steak egg and chips

8oz gammon steak topped with two fried eggs,. Mushroom and grilled tomato and accompanied with chunky chips

Cod Money

Baked cod topped with creamy prawn sauce, Served with sautéed new potatoes tendersteam broccoli

Roasted chicken breast

Served with potato Rosti, garden vegetables & Thyme Jus

Desserts

Chocolate brownie with ice cream

Lemon tart

Sticky toffee pudding

Party menu option 2

2 course meal - £18.95

3 course meal - £22.95

Starters

Grilled goats cheese

Mixed green leaves salad, toasted brioche, caramelized onion chutney

Salt and pepper chicken Goujons

Strips of chicken battered and deep fried, seasoned with garlic, crushed chilli salt and pepper seasoning

Chicken liver pate

Mixed green leaves salad, melba toast, tomato chutney

Main course

Pan Seared Sea bass

Herb crushed new potatoes, greens & lemon dill sauce

Tandoori chicken

Chicken breast marinated overnight with Indian Tandoori spices ,. Pan fried and roasted , served with dressed salad , Chips and coleslaw

Rump steak

Served with flat mushroom, grilled tomato and chunky chips

Mediterranean Vegetable tart (v)

Mixed green leaves salad, coleslaw

Desserts

Vanilla Cheesecake

Sticky toffee pudding

Chocolate brownie

Party menu option 3

2 course meal - £22.95

3 course meal - £26.95

Starters

Smoked salmon and prawn cocktail

Mixed green leaves salad, Marie rose sauce

Grilled goats cheese

Mixed green leaves salad, toasted brioche, caramelized onion chutney

Garlic king prawn

King prawn sautéed in oil infused with garlic and chilli, finished with squeeze of lemon juice

Salt and pepper chicken Goujons

Strips of chicken battered and deep fried, seasoned with garlic, crushed chilli salt and pepper seasoning

Main course

Tandoori chicken

Chicken breast marinated overnight with Indian Tandoori spices, Pan fried and roasted, served with dressed salad, Chips and coleslaw

Salmon

Herb crushed new potatoes, greens & lemon dill sauce

Lamb shank

Slow cooked succulent lamb shank served with creamy rosemary mash and mint jus, accompanied with honey roasted winter vegetables

Mediterranean Vegetable tart (v)

Mixed green leaves salad, coleslaw

Desserts

Crème Brule

Vanilla Panna cotta

Chocolate brownie