



DRINK ON ARRIVAL from £4.50 CANAPES from £2.50

STARTER

Choose from one of the following

Tomato, Garlic & Basil Ciabatta Bruschetta, Rocket and a Balsamic Glaze (v) £9.00

Fresh Homemade Soup, Crusty Roll and Salted Butter £8.00

Homemade Italian Meatballs, Tomato Chilli and Garlic Sauce and Croute Bread £9.00

Smoked Salmon Fishcake, Rocket, Parmesan Shaving with a Lemon Mayo £9.50

Goats Cheese Crostini, on a Bed of Rocket, with a Honey and Walnut Glaze (v £9.00

Panfried Gnocci, Spinich, Vine Tomatoes with Roasted Red Onion, Parmesan Shaving on Garlic Croute (v) £8.00

All prices are per head



TEA & COFFEE

£2.50

* Please inform us of any dietary requirements so they can be catered for.

MAIN COURSE



Choose from one of the following

Roasted Chicken Breast, Herb Polenta Potatoes, Sautee Seasonal Vegetables with Thyme Jus £21.00

Roasted Topside of Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Roasted Caramalised Onion Jus £24.00

Baked Pork Loin, Wholegrain Mustard Mash, Kale, Apple & Rosemary Puree, Black Pudding Bon Bon £23.00

Pan Fried Salmon Fillet, Prawns, Smoked Cream Sauce, Chive Crushed New Potatoes & Samphire £22.00

> Spinach & Marscapone Filo Parcel with Roasted Root Vegetables and Spiced Tomato Sauce (v) £18.00

Baby Lamb Shank, Creamed Mashed Potato, Roasted Root Vegetables, Rich Port Rosemary Jus £24.00

All prices are per head

DESSERT

Choose from one of the following:

Chocolate Brownie, Vanilla Pod Ice Cream Rich Chocolate Sauce £7.50

Sticky Toffee Pudding, Butterscotch Sauce Vanilla Pod Ice Cream £7.50

Caramel Apple Pie, Creme Anglaise £7.50

Lemon Cheesecake, Fruit Compote Berry Coulis £7.50

Crushed Meringue, Lemon Chantilly Cream Strawberries, Strawberry Coulis £7.00

Cheese Board

Selection of Cheeses, Crackers & Chutneys - Supplement of £8.50 per head

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