# $\approx T 0 M ' S \approx$ <br> DINING ROOMS 

## PARTY MENU

For groups of more than 10

## STARTERS

BREADCRUMBED MUSHROOMS with garlic mayo dip CRISPY CHICKEN DUMPLINGS teriyaki dip GARLIC BREAD WITH CHEESE
HALLOUMI FRITTERS with chilli flakes \& honey (GF*) KOREAN STYLE BBQ WINGS with garlic mayo dip (GF*) BEETROOT \& PINEAPPLE SALAD with balsamic dressing (V) (GF*)

## MAIN COURSE

CHICKEN TENBY breadcrumbed fillet baked tomato \& onion cream sauce and cheese (GF*)
CRUNCHY CHICKEN STRIPS with sticky peanut \& chilli dip
BREADED CHICKEN GOUJONS, chipotle BBQ sauce \& rice CHORIZO \& RED PEPPER BAKED CHICKEN (GF*) CHORIZO CHICKEN PASTA
ROAST FILLET OF SALMON with garlic \& lime butter (GF*) $60 z$ RUMP STEAK with grilled tomato, onion rings \& pepper sauce (GF*)
TOM'S BURGER with bacon, cheddar cheese, relish, tomato and salad (GF*) SPINACH, POTATO \& CHICKPEA CURRY with basmati rice (V*) (GF*) + SALT \& CHILLI VEGAN BREADCRUMBED STRIPS with bbq or vegan mayo dip (V*) All served with a selection of potatoes except (+)

## DESSERT

CHOCOLATE FUDGE CAKE with vanilla ice cream, fresh cream \& white chocolate sauce WHITE CHOCOLATE \& RASPBERRY CHEESECAKE, fruit coulis and fresh cream STICKY TOFFEE PUDDING with butterscotch sauce \& vanilla ice cream
SWEET APPLE SLICE with honeycomb ice cream \& butterscotch sauce
RASPBERRY \& FRANGIPANE TART with vanilla ice cream (GF) (V*)
VEGAN CHOCOLATE \& VANILLA ICE CREAM with vegan chocolate sauce (V) STRAWBERRY \& HONEYCOMB ICE CREAMS with fresh cream \& butterscotch sauce

## 2 COURSES £24.45 3 COURSES £ 29.95

(GF) made from gluten free products (GF*) can be made from gluten free products
(V) Vegan (V*) Vegan adaptable
(Please note there are gluten \& nut products throughout the kitchen)
Please be advised that food allergens are handled in the kitchen. In some cases allergens may be unavoidably present due to shared equipment or the ingredients used. If you have allergy or intolerance please inform us when placing your order.

