



DINNER PARTY MENU OPTIONS

(ALL PRICES ARE PLUS VAT)

STARTERS

Soup (please see attached list) £5.00

Homemade Soup served with Artisan Breads and Croutons

Trio of Smoked Meats £7.00

Smoked Venison, Chicken and Duck with Rocket and Pea Shoots, Black Pepper Ice Cream, Raspberries and Balsamic Glaze

Chicken Skewers £6.00

Lemon and Thyme Marinated Chicken Skewers with Chorizo Crisps, Mint Yoghurt Dressing and Autumn Leaf Salad

Butternut Tartlet £5.50

Butternut Squash, Red Onion and Feta Cheese Tartlet with a Trio of Vegetable Purees and Micro Greens

Chicken Liver Parfait £6.00

Smooth Chicken Liver Parfait with Caramelised Red Onion Marmalade, Mixed Leaves and Toasted Ciabatta Bread

Braised Pigs Cheek £6.25

Slow Cooked Pigs Cheek in Red Wine with Potato Rosti, Butternut Squash and Pea Puree

Duck Terrine £6.50

Terrine of Duck and Fresh Herbs with Melba Brioche, Sweet and Sour Plum Relish and Crisp Seasonal Leaves

Antipasto Platter £7.00

Platter of Parma ham, Coppa, Prosciutto Crudo, and Salami Milano. Pickled Vegetables, Olives, Crusty Bread and Tomato and Chilli Chutney

Crab and Prawn £7.00

Fresh Crab and King Prawn Cocktail with Marie Rose Dressing, Avocado Puree, Leaves and Shoots

Goats Cheese Tartlet £5.50

Caramelised Red Onion and Goats Cheese Tartlet with a Trio of Vegetable Purees and Micro Greens

Pulled Beef Arancini £6.00

Pulled Beef and Mozzarella Risotto Balls in a Panko Breadcrumbs with Tomato and Basil Puree

Duo of Pork £6.50

Crispy Pork Belly with Pigs Cheek Croquette, Apple Compote, Pea Shoots and Crispy Sage

Chicken and Chorizo £6.00

Skewered Chicken Breast and Chorizo Sausage with Quinoa and Red Rice Salad, Butternut Squash and Pomegranate Jewels

Panko Bubble and Squeak £6.00

Homemade Bubble and Squeak in a Panko Crumb topped with Poached Egg and Hollandaise Sauce

Pulled Ham Risotto £6.00

Broad Bean, Leek and Parmesan Risotto with Pulled Ham and Pea Shoots



MAIN COURSE-MODERN

Sirloin of Beef £17.95

28 day Aged Sirloin of Beef with Yorkshire Puddings,
Roasted Potatoes, Horseradish Sauce and Pan Juice Gravy

Supreme of Chicken £14.95

Supreme of Chicken wrapped in Pancetta and stuffed with Bacon, Pate and Mushrooms with Parisienne Potatoes,
Roast Baby Vegetables and a Red Wine and Balsamic Jus

Supreme of Chicken £14.95

Supreme of Chicken wrapped in Pancetta and stuffed with Spinach, Feta and Red Pepper with Fondant Potato,
Roast Baby Vegetables and a Chorizo and Herb Butter

Gressingham Duck £16.95

Pan Fried Breast of Gressingham Duck with Fondant Potato, Butternut Puree,
Tenderstem Broccoli and a Port and Redcurrant Reduction

Loin of Pork £13.95

Roasted Loin of Pork stuffed with Plum and Sage and served with Cider Fondant Potato, Apple Puree,
Yorkshire Pudding and Red Wine Gravy

Rump of Lamb £16.95

Roast Rump of British Lamb with Honey Roasted Vegetables,
Creamed Celeriac, Wilted Spinach and Rosemary Gravy

Monkfish £17.95

Monkfish Tail wrapped in Pancetta with Potato and Celeriac Dauphionise, Fresh Asparagus,
Minted Pea Puree and Smoked Garlic and White Wine Sauce

Sea Bass £15.95

Fillet of Wild SeaBass with Fresh Linguini, Shellfish and Tarragon Sauce,
Green Beans and Roasted Vine Tomatoes

Risotto £11.95

Asparagus, Spinach, Broad Bean and Garlic Risotto
with Wild Mushrooms and Parmesan



MAIN COURSE-TRADITIONAL

Bangers and Mash £12.95

Trio of Olde English Sausage with Spring Onion Mash,
Sugar Snaps and Red Wine Gravy

Steak Pie £13.95

Slow Cooked Steak and "Real Ale" Puff Pastry Pie

Chicken Curry £12.95

Thai Green Chicken Curry with Coriander Rice,
Naan Bread and Mango Chutney

Beef Stroganoff £15.95

Saute of Beef Fillet, Mushrooms and Onions in a Mustard Sauce
with Saffron Rice and Garlic Flat Bread

Irish Stew £14.95

Leg of Lamb, Potatoes, Root Vegetables and Pearl Barley braised in Guinness and served with
Champ Mash and Butternut and Bacon Cobblers

Fishermans Pie £13.95

Poached Salmon, Smoked Haddock and Cod
in a White Wine, Dill and Cream sauce topped with Creamed Potato

Chicken Chasseur £14.95

Supreme of Chicken in a Red Wine, Mushroom and Thyme Sauce
with Leek and Bacon Mash and Seasonal Greens

Vegetarian Stroganoff £11.95

Wild Mushroom and Butterbean Stroganoff with
Wild Rice and Garlic Pizza Bread

Vegetable Tagine £11.95

Moroccan Style Vegetable Tagine with Chickpea and Apricot Cous Cous
and topped with Lemon and Mint Crème Fraiche



DESSERTS

Chocolate and Mint Brownie £6.00
Served with Pistachio Ice Cream

Strawberry and Raspberry Eton Mess £5.50
Garnished with Wild Berries

Chocolate and Cointreau Cheesecake £6.00
With Orange Sorbet and Tuile Biscuit

Apple, Pear and Toffee Crumble £5.00
With Crème Anglaise

Lemon Meringue Roulade £6.00
With Raspberry Sorbet, Wild Berries and Chocolate Cigar

White Chocolate & Lavender Crème Brulee £6.00
With Tuile Biscuit & Raspberries

Lemon and Lime Cheesecake £6.00
With Lemon Curd Ice Cream, Passion Fruit Puree and Fresh Mint

Summer Pudding Pyramid £6.00
With Melon Sorbet and a Strawberry and Mint Salad

Trio of Chocolate £6.50
Chocolate and Mint Brownie, Baileys and Chocolate Milkshake and
White Chocolate Crème Brulee

Assiette of Traditional British Desserts £6.50
Summer fruit Trifle, Toffee and Pear Crumble and Chocolate Brownie

Trio of Lemon £6.50
Homemade Lemon Posset, Lemon Meringue Roulade and
Lemon and Lime Cheesecake

Trio of Strawberry £6.50
Pimms and Strawberry Eton Mess, Elderflower Panna Cotta
and Strawberry Sorbet

Assiette of Apple £7.00
Apple Tarte, Mini Toffee Apple and Apple Panna cotta

Sticky Toffee Pudding £6.50
Toffee sauce, Vanilla Ice Cream and Almond Tuile

Cheese Board

Cheese Board £7.00
Selection of British and Continental Cheeses
with Water and Artisan Biscuits, Celery, Grapes and Onion Marmalade

