



Function Menu

STARTERS

Homemade Soup of the Day with granary bread & butter (v)

Smoked Haddock Fishcake, on a bed of sautéed baby spinach, paired with a sweet chilli sauce

Bang Bang Chicken, amazingly crisp Panko-coated chicken bites drizzled with sweet chili mayo

Garlic Breaded Mushrooms, served with a lemon, chive and mayonnaise dip (ve)

Crispy Fried Brie with a tomato & chilli jam (v)

MAINS

Chicken Ballotine, chicken breast stuffed with garlic and herb, wrapped in bacon, served with crispy diced potatoes, kale and a creamy mustard sauce

Sweet Potato & Chickpea Thai Red Curry, served with rice and miniature pappadums (ve)

King Prawn, Crab & Chorizo Linguine, with white wine, tomatoes, garlic & chilli

Beef Bourguignon, braised beef cubes simmered in a seasoned red wine sauce with mushrooms, carrots and onions, accompanied by sautéed new potatoes and tenderstem broccoli

Seabass Fillets with a Balsamic Glaze, adorned by sautéed new potatoes & wilted spinach (gf)

Wild Mushroom Rigatoni, in a pesto and shaved parmesan cream sauce (v)

DESSERTS

Sticky Toffee Pudding, served with toffee sauce and vanilla ice cream

Eton Mess, crisp crushed meringue and strawberries bound in whipped cream

Chocolate Torte, with a hazelnut and pistachio crust, drizzled in Chantilly cream

Cheesecake of the Week, served with vanilla ice cream

Selection of Sorbets

Three Courses £24.95 per head