

# Private Dining Menu

## Starters:

Chef's Homemade Carrot & Coriander with Croutons & a Warm Bread Roll

Chicken Liver Pate with Chutney and Toasted Brioche

Flat Cap Mushroom with Rosemary, Red Onion Jam and topped with cheese & rocket

Smoked Haddock & Spring Onion Fishcake with Garlic Mayonnaise and Salad Leaves

## Main:

Pan Fried Chicken Breast with Mash Potato and White Wine Grape Sauce

Rump of Lamb with Sautéed New Potatoes and a Thyme Jus

Oven Baked Salmon Served with New Potatoes and Dill Butter

Spinach & Ricotta Tortellini topped with Rocket and Balsamic Glaze

## Desserts:

Homemade Belgian Chocolate Brownie with Ice-Cream (V)

Sticky Toffee Pudding & Fresh Clotted Cream (V)

Lemon & Orange Posset served with a Berry Compote (V)

Chef's Selection of Ice-Cream (V)

*Followed by freshly brewed tea or coffee.*

2 Courses for £24.95

3 Courses for £30.00

*Dietary requirements catered for upon request.*

*Please speak to a member of our team for further information.*