

Private Dining Menu

Starters:

Chef's Homemade Minestrone Soup with Croutons & a Warm Bread Roll

Duck and Orange Pate served with Piccalilli & Toasted Brioche

Breaded Brie on a bed of Mixed Leaves and Served with Sweet Chilli Sauce

King Prawn & Smoked Salmon Cocktail topped with Marie Rose Sauce & Sourdough Croute

Main:

Roasted Herb Crushed Pork Tenderloin with Lyonnaise Potatoes and Cider & Sage Jus

Lamb Chop with Garlic Mash Potato and a Red Current & Thyme Jus

Fillet of Cod wrapped in Pancetta with Minted New Potatoes topped with White Wine & Prawn Sauce

Wild Mushroom & Butternut Squash Risotto with Rocket and Toasted Pine Nuts

Desserts:

Apple & Berry Crumble served with Vanilla Custard

Chef's Homemade Tiramisu

Raspberry & White Chocolate Crème Brulee with a Homemade Shortbread Biscuit

Salted Caramel Cheesecake with Toasted Pecan Nuts

2 Courses for £27.95

3 Courses for £34.95

Dietary requirements catered for upon request.

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