

FUNCTION MENU

PLEASE CHOOSE TWO STARTERS, TWO MAINS, TWO DESSERTS FOR YOUR PARTY

Starters

Homemade soup served with warm bread roll (v)
Chicken liver parfait with toast, pear chutney & salad leaf
Classic prawn cocktail with Marie Rose sauce & brown bread
Melon & fruits
Creamed garlic mushrooms served on sourdough with a herb crème fraiche

Mains

Home-made steak & ale pie with a puff pastry lid
Hake or Cod with a parsley sauce
Mushroom, spinach & ricotta puff pastry pithivier (v)
Roast chicken supreme with a tomato & herb sauce
Rump steak (6oz cooked medium) with peppercorn sauce

All served with seasonal vegetables and roasted new potatoes

Desserts

Davenport sticky toffee pudding & ice cream
Lemon tart with raspberry & chantilly cream
Crème brulee & shortbread
Fruit salad & ice cream (v)
Bread & butter pudding & custard
Chocolate fudge cake & ice cream

TWO COURSE £24.50 THREE COURSE £27.95

Please let our catering team know about any dietary requirements or allergies.