



## Three Course Menu

Choose 1 option from each | Followed by Coffee & Mints

### Starters

Prawns, Avocado & Dressed Leaves with Marie Rose Dressing

Roasted Butternut Squash & Sweet Potato Soup with Smoked Chicken

Roast Pepper & Goats Cheese Pate served with  
Aubergine Crisps & Pesto Dressing

Warm Blue Cheese, Poached Pear Tartlet served with  
Curly Endive Salad & Sesame Dressing

Beef Pastrami, Horseradish Cream & Rocket Leaves

Pressed Ham Hock & Smoked Chicken, Spicy Plum Chutney served with  
Toasted Focaccia Bread

Smoked Haddock, Shaved Fennel Salad with Lime Sauce Vierge





## Three Course Menu

Choose 1 option from each | Followed by Coffee & Mints

### Mains

Tenderloin of Pork Fillet wrapped in Pancetta, served with Green Beans & Fondant Potatoes

Roasted Duck Breast served with Braised Cabbage & Chateau Potatoes

Butternut Squash & Wild Mushroom Pithivier, Wilted Spinach & Rosemary Cream (V)

Corn Fed Chicken Breast served with Wild Mushroom Mousse,  
& Pommes Boulangère

Fillet of Seabass, Crab Mousse, Baby Leeks served with Crushed New Potatoes  
& Saffron Sauce

Pan Fried Salmon, Crushed New Potatoes, French Beans  
& Herb Crème Fraiche

Spinach & Ricotta Cheese Ravioli with Sage Butter Sauce (V)





## Three Course Menu

Choose 1 option from each | Followed by Coffee & Mints

### Desserts

Brandy Snap with Fresh Fruit Salad served with Raspberry Sorbet

Warm Ginger Cake, Spiced Pear Compote, Crème Fraiche & Toffee Sauce

Tiramisu served with Coffee Sauce

Lemon Tart served with Clotted Cream

Warm Chocolate Brownie with Warm Chocolate Sauce

Selection of Local & Continental Cheese and Biscuits  
with Apple & Pear Chutney

### Children's Menu

Burger Chips & Beans or Peas

Sausages, Chips & Beans or Peas

Chicken Goujons, Chips & Beans or Peas

Fish Goujons Chips & Beans or Peas





## Finger Buffet

£16.95 per person - Choose 6 items

£18.50 per person – Choose 8 items

Chinese Style Chicken Wings

Chicken Satay Skewer

Mini Lamb Kofta, Mint & Yoghurt Dip

Fish & Vegetable Kebab

Selection of Wraps & Baguettes (V)

Selection of Sandwiches (V)

Breaded Butterfly Prawns served with Sweet Chilli Dip

Spicy Potato Wedges with Sour Cream (V)

Spicy Pork Ribs

Honey & Soya Cocktail Sausages

Goats Cheese & Caramelised Onion Quiches (V)

Mini Vegetable Spring Rolls (V)

Mini Pizza

Vegetable Bhaji with Sweet Chilli Sauce (V)

Mini Salmon Fishcakes





## Hot Fork Buffet £20 per person | 2 courses

Braised Lamb Tikka Masala, Basmati Rice & Naan Bread

Traditional Homemade Ham, Mushroom & Chicken Pie, Roasted New Potatoes

Beef bourguignon Carrots, Mushroom & Baby Onions with Mash Potato

Salmon & Prawn, Dill Beurre Blanc with Basmati Rice

Vegetable Lasagne served with Garlic Bread

Pulled Chicken Stir Fry with Egg Noodles

Breaded Fish Goujons, Tartar Sauce & Chips

Cumberland Sausage, Onion Gravy with Pommes Boulangère

Chicken Breast, Tarragon Farce, Mushroom Sauce & Roasted New Potatoes

## Followed by

A choice of three different desserts





## Afternoon Tea £15 per person

Selection of Finger Sandwiches  
Including Vegetarian & Fish Options

+

Choice of Two Cakes  
(To be confirmed with our Executive Head Chef)

+

Freshly Baked Scones  
Served with Clotted Cream and Jam

Or

Selection of Finger Sandwiches  
Including Vegetarian & Fish Options

+

Choice of Three Cakes  
(To be confirmed with our Executive Head Chef)

Served with your choice of Tea or Coffee

