

Function Sit Down Menu

Simply select a maximum of 3 dishes from each course + 1 vegetarian course to produce a menu that your guests can pre-order from.

2 Courses £21.95 | 3 Courses £25.95

Starters

Smooth Chicken Liver Parfait with French Toast
Mixed Seafood Platter
Selection of Melon
Warm Crispy Duck Salad with a Honey & Hoi Sin Dressing
Home Rolled Goats Cheese Crostini with Sun-Dried Tomato Pesto
Soup of the Day
Smoked Mackerel

Meat Dishes

Daube of Beef with Onion Mash & lardons of Bacon
Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce
Breast of Chicken in Chasseur Sauce & Fondant Potatoes
Sweet & Sour Pork with stir-fried crispy vegetables & Basmati Rice
Steak & Ale Pie
Slow Roasted Lamb with a Red Currant Jus
Chicken Breast, Wild Mushroom and Madeira Cream Sauce served on a bed of Lyonnaise Potatoes
Escalope of Pork with a Wholegrain Mustard and Cider Cream Sauce

Fish Dishes

Poached Natural Smoked Haddock on Dill ccented Mash with Saffron Cream Sauce
Pan Fried Sea Bream on Sautéed Spinach, Mushroom & diced Potato with Salsa Verde
Home-Made Salmon and Dill Fishcakes with Sweet Chilli Sauce
Pan Fried Sea Bass on crushed New Potatoes with a Creamy Shellfish Sauce

Vegetarian Dishes

Tagliatelle with a creamy Spinach & Ricotta Sauce
Baked Aubergine filled with Mediterranean vgetables on a Tomato Sauce
Stilton & Leek Risotto with mixed Salad Leaves & Pesto

Vegan Dishes

Thai Cauliflower Curry topped with toasted Almonds on a bed of Couscous
African Sweet Potato Stew
Aubergine and Chickpea Penne
Mexican Bean Rice

Desserts

Please see seperate menu
*Includes Tea or Coffee and Mints

To the best of our knowledge all our foods are GM free