

2020

Canapés

Choose three from the following:

Chicken Liver Pate on Crispy Herb Toast (c)

Mini Cod and Chips (h)

Yorkshire Pudding with Beef & Horseradish (h)

Stilton Croquettes with Chilli Salsa (h)

Wild Mushroom and Tarragon Pate on Foccacia Toast (c)

Mini Cottage Pie (h)

Goats Cheese and Red Onion Tortilla (c)
(Spanish Omelette)

Mini Baked Potatoes with Blue Cheese (h)

Prawn Vol Au Vents (c)

£5.70 per person
(Based on 3 Canapés per portion)

(h) Served Hot
(c) Served Cold

Starters

Ham Hock Terrine With Piccalilli & Rocket Salad	£7.20
Chicken Cesar Salad with Croutons	£7.20
Chicken Liver Pate served with Red Onion Chutney and Brioche Toast	£5.10
Trio of Melon & Mango with Raspberry Coulis	£4.00
Spicy Fresh Salmon Fish Cakes with Sweet Chilli Sauce	£6.20
Wild Mushroom & Truffle Oil Linguini	£4.60
Niagara Prawn Salad Prawns in a sundried Tomato & Dill Sauce on a bed of Mixed Leaves	£5.10

All starters can be made Gluten Free upon request

Soups

Vegetable

Cauliflower & Parmesan

Wild Mushrooms

Cream of Tomato

Roast Red Pepper & Tomato Soup with Basil Cream

Roast Garlic

Baked French Onion with Cheese Crouton (made with beef stock)

Broccoli & Peanut

Broccoli & Stilton

Cauliflower & Almond

Roast Fennel & Celeriac

Roast Carrot & Coriander

All served with a Bread Roll

£3.50 per person

OR

£2.20 per person as an intermediate course

All soups can be made Gluten Free upon request

Main Courses

Braised Lamb Shank with Mash, served with Fresh Garden Mint Gravy	£18.60
Slow Roasted Beef & Rich Gravy, served with Yorkshire Pudding	£18.60
Grilled Salmon Supreme, marinated in a Dill, Lime & Olive Oil with New Potatoes	£18.10
Breast of Chicken Stuffed with Roasted Red Peppers & Chorizo, Wrapped in Smoked Bacon & served with a Rich Tomato Sauce	£16.50
Roast Loin of Pork with a Hot Apple Sauce & Black Pudding Stuffing	£15.50
Grilled Cod Fillet in a Dill Butter Sauce with Garlic New Potatoes	£17.00
Buttered Roast Breast of Turkey served with Cranberry Stuffing & a Rich Home-made Gravy	£15.50

All served with a selection of seasonal vegetables and potatoes

**Please let us know of any allergens or dietary requirements.
All of our mains can be adapted to suit a Gluten Free diet.**

DESSERTS

Tarte Au Citron

Fresh Cream Profiteroles with Chocolate Sauce

Fresh Berry Pavlova

Trio of Chocolate Mousse

Cheesecakes: Lemon, Strawberry or Chocolate

Apple Crumble served with Creamy Custard or Fresh Cream

Baked Vanilla Cheesecake

Panna Cotta: Lemon, White Chocolate, Apple & Raspberry or Orange

Fresh Fruit Salad

Chocolate Brownie served with Vanilla Ice Cream

Vegetarian Main Courses

Vegetable Biryani with Pakoras & Mint Yoghurt

Roast Butternut Squash & Sweet Potato Crumble with a
Wholegrain Mustard Cream Sauce

Mushroom, Cranberry & Brie Wellington

Caramelised Red Onion & Goats Cheese Tart

Wild Mushroom & Parmesan Tagliatelle

3 Bean Chilli & Rice

Roasted Vegetable Bake