



Group Dining

Menu Proposal (Example only)

Two Courses at £17.95

Three Courses at £22.95

Starters

Chicken Liver Pate
with homemade chutney and toasted brioche

Poached Salmon and Prawn Roulette
Served with Lemon Mayonnaise and toasted ciabatta

Homemade Soup of the Day (V)
served with fresh rustic bread

Mains

Slow Cooked Shin of Beef
served with Mashed Potato and Red Wine Jus

Roast Breast of Chicken
served with Roast Potatoes, Sauté Mushrooms and Tarragon Cream Sauce

Roast Fillet of Salmon
Served with Tomato and Coriander Cream Sauce, Herb Crushed New Potatoes

Wild Mushroom and Nut Wellington
Served with Roast Potatoes and Thyme Gravy

All the above dishes are served with Seasonal Vegetables

Desserts

Baked White Chocolate and Vanilla Cheesecake *served with Fresh Raspberries*

Sticky Toffee Pudding *with Caramel Sauce and Vanilla Ice Cream*

Selection of Ice Creams and Sorbets (GF)

Followed by Tea and Coffee