



Function Menu A

£19.95pp

Starters

Soup of the day served with a crusty roll.
Fan of Honeydew Melon with Berry Compote(V).
Chicken & Gammon Pate with Red Onion Marmalade & Toasted Bread.
Classic Prawn Cocktail Garnished with Lemon.
Button Mushrooms in a Garlic Cream Sauce (V).

Main Courses

Roasted Topside of Beef served with a Yorkshire Pudding.
Chicken Breast with a Creamy Tarragon Sauce.
Salmon Fillet with White Wine & Parsley Sauce.
Roasted Bell Peppers stuffed with Vegetable Cous Cous topped with Melted Mozzarella (V).
Vegetable Stir Fry with Hoi Sin & Soy Sauce (V).

All Served with Roast Potatoes & Panache of Seasonal Vegetables

Desserts

Chocolate Fudge Cake served with Hot Chocolate Sauce.
Hot Bramley Apple Pie served with Cream.
Sticky Toffee Pudding with Butterscotch Sauce.
Summer Fruits Pavlova Drizzled with a Berry Coulis.
Fresh Fruit Salad.

(Coffee and mints £1 per person)
Please select one option from each course.

Function Menu B
£22.95pp

Starters

Soup of the day served with a crusty roll.

Field Mushrooms with Cream Cheese, Cranberry Sauce and finished with Stilton. (V)

Smoked Mackerel on a Bed of Lettuce drizzled with Creamy Horseradish Dressing.

Pork, Apricot & Pistachio Terrine served with Rustic Bread & Apple Compote.

Nest of Honeydew Melon with Champagne Sorbet & Berry Coulis. (V)

Main Courses

Roasted Silverside of Beef served with a Yorkshire Pudding.

Seared Tuna Steak with Salsa Verde.

Wild Mushroom & Brandy Sauce Strudel. (V)

Mustard stuffed Chicken Breast wrapped in Bacon drizzled with a Jus.

Fillet of Salmon with a Hollandaise Sauce & Asparagus Spears.

All Served with New/Roast Potatoes & Panache of Seasonal Vegetables

Desserts

Selection of Farmhouse Cheese & Savoury Biscuits

Exotic Fresh Fruit Salad

Cream Filled Profiteroles with a Rich, Hot Chocolate Sauce

Clotted Cream & Strawberry Cheesecake

Baileys Sponge & White Chocolate Sauce

(Coffee and mints £1 per person)

Please select one option from each course.