

STARTERS

Choose one starter for your party, crafted with fresh ingredients and packed with flavour ~ the perfect way to begin your meal.

SEASONAL SOUP (GFA,VEA)

Speak to our Events team to make your selection.

BAKED FETA (V)

Feta, wrapped in filo pastry and baked. Served with honey & figs.

SMOKED SALMON (GFA) + £2

Oak smoked salmon, horseradish creme fraiche, capers, beetroot & lime.

CHICKEN & LEEK TERRINE (GFA)

Tarragon mayonnaise, fig chutney, pickled shallots & dressed leaves.

MAIN COURSES

Choose one main course for your party, all Mains are served with family style potatoes & seasonal vegetables

SLOW ROASTED TOPSIDE OF BEEF (GFA) + £3

Served medium with a Yorkshire pudding & horseradish sauce.

ROAST LOIN OF PORK (GFA)

Served with a Yorkshire pudding, apple sauce & crackling.

ROASTED CHICKEN SUPREME (GF)

Served with a creamy sun dried tomato & parmesan sauce.

ROAST SIRLOIN OF BEEF (GF) + £8

Served medium with beef fat chimichurri & béarnaise.

STEAK & ALE PIE (GF, VA)

Served with buttery mash and a rich beef gravy.

CHICKEN & HAM PIE (GF)

Served with buttery mash and a rich chicken gravy.

DESSERTS

Finish on a sweet note by selecting one dessert for your party, ensuring everyone gets a taste of something special.

STICKY TOFFEE PUDDING (GFA)

Served with butterscotch sauce, vanilla ice cream.

CHEESECAKE (V)

Speak to our Events team to make your selection.

PEACH MELBA PAVLOVA (GF)

Crisp meringue topped with peaches, raspberries, and whipped cream, finished with a drizzle of fruit coulis & toasted almonds.

WARM APPLE TART (VEA)

Served with vanilla ice cream & toffee sauce.

CHOCOLATE BROWNIE (GFA)

Served with banana, pecan and caramel ice cream, chocolate & toffee sauce, chocolate & almond crumb.

CHEESEBOARD (GFA) + £2

Vintage cheddar, brie & stilton, served with fruit chutney, celery, apple and biscuits.