

## STARTERS

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

<b>SEASONAL SOUP (GFA,VEA)</b> Speak to our Events team to make your selection.	<b>7.00</b>	<b>BAKED FETA (V)</b> Feta, wrapped in filo pastry and baked. Served with honey & figs.	<b>9.00</b>
<b>SMOKED SALMON (GFA)</b> Oak smoked salmon, horseradish creme fraiche, capers, beetroot & lime.	<b>10.00</b>	<b>CHICKEN &amp; LEEK TERRINE (GFA)</b> Tarragon mayonnaise, fig chutney, pickled shallots & dressed leaves.	<b>9.00</b>
<b>BRESAOLA (GFA)</b> Rocket, parmesan, cornichons, lemon & olive oil.	<b>10.00</b>	<b>WILD MUSHROOM ARANCINI (V)</b> Truffle mayonnaise, dressed rocket & shaved parmesan.	<b>9.00</b>

## MAIN COURSES

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

<b>SLOW ROASTED TOPSIDE OF BEEF (GFA)</b> Served medium with a Yorkshire pudding & horseradish sauce.	<b>21.00</b>	<b>ROAST LOIN OF PORK (GFA)</b> Served with a Yorkshire pudding, apple sauce & crackling.	<b>19.00</b>
<b>ROASTED CHICKEN SUPREME (GF)</b> Served with a creamy sun dried tomato & parmesan sauce.	<b>19.00</b>	<b>ROAST SIRLOIN OF BEEF (GF)</b> Served medium with beef fat chimichurri & béarnaise.	<b>26.00</b>
<b>NINETEEN NUT ROAST (GFA, V, VEA)</b> Served with Yorkshire pudding & vegan gravy.	<b>18.00</b>	<b>JACKFRUIT &amp; CRAFT ALE PIE (GF, V)</b> Served with vegan gravy.	<b>18.00</b>

## DESSERTS

Finish on a sweet note by selecting two indulgent desserts for your party, ensuring everyone gets a taste of something special.

<b>STICKY TOFFEE PUDDING (GFA)</b> Served with butterscotch sauce, vanilla ice cream.	<b>8.50</b>	<b>CHEESECAKE (V)</b> Speak to our Events team to make your selection.	<b>8.50</b>
<b>PEACH MELBA PAVLOVA (GF)</b> Crisp meringue topped with peaches, raspberries, and whipped cream, finished with a drizzle of fruit coulis & toasted almonds.	<b>8.50</b>	<b>RHUBARB &amp; CUSTARD CREME BRULEE (GFA)</b>	<b>8.50</b>
<b>CHOCOLATE BROWNIE (GFA)</b> Served with banana, pecan and caramel ice cream, chocolate & toffee sauce, chocolate & almond crumb.	<b>8.50</b>	<b>CHEESEBOARD (GFA)</b> Vintage cheddar, brie & stilton, served with fruit chutney, celery, apple and biscuits.	<b>10.00</b>