

Function Menu Selector

£27.00 per head for 3 Courses

£24.00 per head for 2 Courses

Please choose one starter, one main course and one dessert for all guests

Starters

Thai fish cake with a sweet chilli reduction

Chicken liver parfait buttered brioche Madeira jelly

Pressed terrine of pork and chicken with pistachio and apple chutney

Traditional prawn cocktail served with lemon and paprika

Plum tomato soup with spring onion pesto (*V*)

Wild mushroom soup with Madeira and chives (*V*)

Main Courses

Braised beef with a pastry crust, comfit shallots and port sauce

Roast salmon with spring onion, crushed new potatoes

Loin of pork served with fondant potatoes, crispy crackling, apple sauce & sage gravy

Poached corn-fed chicken with pearl barley broth baby veg

Roasted Lamb Shank served with smashed parsnips, minted gravy and glazed vegetables

Risotto of butternut squash with crispy goats cheese (*V*)

Shallot tarte-tatin with thyme and goats' cheese, wild rocket and pistachio (*V*)

All main courses are served with roast and baby new potatoes, and a selection of seasonal fresh vegetables

Desserts

Homemade bread and butter pudding served with custard

Baked New York cheesecake with fruit compote

Rich chocolate fudge cake served with cream

Sticky toffee pudding, vanilla ice cream

Apple crumble with sultana and rum analgise

Hot chocolate fondant

Rhubarb and apple pie served with custard
