

Set Menu 1 (£26.00 per person)

Starters

Garlic mushrooms

Button mushrooms sautéed in garlic butter, white wine and cream served on ciabatta toast

Red pepper and feta salad

Roasted red peppers and crumbled feta salad finished with pomegranate seeds

Tower of pork

Slow roasted Jamaican style pork stacked with tomato and salad

Mains

Corn fed chicken

Pan seared corn fed chicken, served with fondant potatoes, french beans accompanied with a cider and nutmeg sauce.

Sea bass with chilli and lime

Pan fried sea bass fillets served on a bed of crushed new potatoes and sanfire, topped with chilli and lime dressing

Wild mushroom risotto (v)

A traditional wild mushroom risotto topped with parmesan shavings

Desserts

Choose any two desserts from the list below

Lemon tart served with a chocolate coulis
Rum and raisin bread and butter pudding
Vanilla pannacotta

Set Menu 2 (£32.00 per person)

Starters

Garlic mushrooms

*Button mushrooms sautéed in garlic butter,
white wine and cream served on ciabatta toast*

Chicken liver

Pan fried chicken liver cooked with
red wine served on a brioche crostini

French onion soup

*Traditional soup with caramelised onions
and a cheese toasted crouton*

Mains

Rolled sirloin steak

*Tenderised sirloin steak rolled and marinated in
garlic and black pepper served with chips,
mushrooms and grilled tomato*

King prawn curry

*Our chefs spicy king prawn curry served with Basmati rice,
naan bread poppadom and mango chutney*

Stuffed peppers (v)

*Roasted whole peppers stuffed with spicy
rice finished with a tomato sauce*

Desserts

Choose any two desserts from the list below

Lemon tart served with a chocolate coulis

Rum and raisin bread and butter pudding

Vanilla pannacotta

Chocolate profiteroles

Set Menu 3 (£45.00 per person)

Starters

Garlic mushrooms

Pan fried and covered in a white wine and garlic cream sauce

Prawn and salmon roulade

Atlantic prawns and cream cheese wrapped with smoked salmon, served with a salad garnish

Tandoori chicken and sheikh kebabs

Succulent tandoori chicken and sheikh kebabs served with raita

Mains

3 bone rack of lamb

Pan seared rack of lamb with a herb crust and oven baked served with dauphinoise potatoes and seasonal vegetables

Stuffed chicken

Stuffed chicken breast with sun-dried tomato and goats cheese served with fondant potatoes and seasonal vegetables

Vegetable lasagne

Layers of lasagne sheets filled with wild mushrooms, a cheesy bechamel sauce and garlic, all baked to perfection and served with garlic bread

Desserts

Choose any two desserts from the list below

Lemon tart served with a chocolate coulis

Rum and raisin bread and butter pudding

New York cheesecake

Vanilla pannacotta

Chocolate profiteroles

Ice cream