Party Menu 2

2 course £24.95
3 course £29.95

To start
Fish cakes
Home-made salmon and haddock fish cakes served with sweet chilli sauce
Braised Pork belly
Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips
Soup of the day

To follow
Whole baby plaice
Served with caper burnt butter sauce, seasonal vegetables
Trio of guinea fowl
Guinea fowl cooked three ways served with buttered cabbage, roasted carrots and a onion puree
Chestnut risotto
Brussel sprout and chestnut puree risotto topped with shaved parmesan
Lamb shoulder shepherds pie
Pulled braised lamb shoulder served with seasonal salad

Side dishes £ 3.60 each
Braised red cabbage with port, winter spices and orange,
Sautéed Brussel sprouts and crispy bacon
Roasted root vegetable with blossom honey and thyme
Rocket and parmesan salad
Garden salad
Triple cooked chips
Steamed baby potatoes

To finish
Fresh fruit platter

Tiramisu
Coffee ice cream

Spiced poached pear
With bitter chocolate sauce

Coffee and chocolate included

Prices include VAT
If you have any food allergies or intolerances please speak to your waiter