Party Menu 2

2 courses £24.95

To start

Pumpkin ravioli
Served with a sage butter sauce and topped with toasted pumpkin seeds

Chicken salad
Bacon jam and sweetcorn

Home-made fish cakes
Sweet chilli sauce and wild rocket

Soup of the day
Homemade daily

3 courses £29.95

To follow

Steamed fillet of plaice
Lobster bisque

Harissa marinated Belly of pork
Mustard creamed mash texture of apple and cider jus

Winter vegetable strudel
Tomato sauce

Pan roasted breast of chicken
Wild mushroom sauce

All served with seasonal vegetables and potatoes

To finish

Pear and walnut crumble
Served with saffron custard

Baked rice pudding
Strawberry jam

Cheese platter
British cheese with quince jelly and fresh pear

Fresh fruit salad
A selection of fresh seasonal sliced fruit

Coffee and chocolate included

Prices include VAT

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