Party Menu 2

2 courses £24.95  
3 courses £29.95

To start
Soup of the day

Pan roasted pigeon, puy lentils, sauce vierge & black pudding
Classic prawn cocktail, avocado, cucumber & cherry tomatoes
Glazed goats cheese & beets served with a balsamic reduction

To follow
Fisherman’s pie with seasonal vegetables

Calves liver, smoked bacon, leek creamed potatoes & onion gravy
Stuffed corn-fed chicken breast, creamed polenta, savoy cabbage & truffle veloute
Halloumi steak, with red peppers, artichokes, courgettes & pomegranate

Side dishes £3.75 each or any three for £9.00

- Medley of greens / Sauteed savoy cabbage
- Hand cut chips / Minted peas
- Wild rocket & parmesan / New potatoes
- Mixed leaf salad with lemon dressing & toasted walnuts

To finish
Apple and cinnamon crumble with home-made custard

Banana tart Tartin with rum & raisin ice cream

Vanilla crème brulee, mixed berry compote

Selection of ice cream or Sorbets

Coffee & chocolate included

Prices include VAT

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