

# **Function Menu**

Our Function Menu is adaptable and can be designed around customer preferences, seasonal fresh ingredients, allergies and dietary requirements. Please do not hesitate to contact us to discuss your preferences and budget requirements.

## Two Course Meal - £19.95 or Three Course Meal - £25.95

\*Please limit food choices to a maximum of two options per course.

# Starters

Prawn Cocktail

Served with brown bread and butter.

Goats Cheese & Caramalised Onion Tart
Served with a herb salad.

Leek & Potato Soup

Served piping hot with crusty bread.

Chicken Liver Pate

Served with toasted ciabatta and chutney.

# Main Course

#### Roast Topside of Beef

Served with Yorkshire pudding, roast potatoes, vegetables and gravy.

#### Roast Pork Loin

Served with Yorkshire pudding, roast potatoes, vegetables, stuffing and gravy.

### Pan Fried Chicken Supreme

Served with sautéed potatoes, wild mushroom and tarragon sauce.

#### Slow Braised Lamb Shank

Served with wholegrain mustard mash, roasted vegetables and redcurrant jus. (£5 supplement)

### Pan Fried Salmon

Served with asparagus, fondant potatoes, lemon and dill sauce.

#### **Duck Breast**

Served with dauphinoise potatoes and a redcurrant jus. (£5 supplement)

#### Wild Mushroom & Spinach Wellington

Served with roast potatoes and vegetables.

#### Nut & Vegetable Roast

Served with roast potatoes, vegetables and onion gravy.

## **Desserts**

Vanilla Cheesecake

Served with red berry coulis.

Raspberry & Champagne Posset

Served with a shortbread biscuit.

Sticky Toffee Pudding

Served with butterscotch sauce and custard.

Cheese & Biscuits

Served with chutney.

Allergens: All our food is prepared in a kitchen where allergens are ever present and our menu description does not include all ingredients. If you have a food allergy or special requirements, please let a chef know when ordering.