



FUNCTION MENU



Starters

Trio of Melon: Cantaloupe, Watermelon & Honeydew drizzled with fruit coulis

Smoked Salmon with Dill with a Honey & Mustard Crème Fraiche

Tomato, Basil & Mozzarella with a Basil Pesto dressing

Farmhouse pate with Onion Chutney and Toast

Chicken Fillet with a Satay Sauce

Bacon & Stilton Salad with toasted Croutons on seasonal leaves

Soups: Cream of Vegetable or Tomato & Basil or Leek & Potato

Main Courses

Fillet of Cod in Parma Ham & Parsley Sauce

Glazed Salmon with Egg Noodles and Asian Greens

Braised Beef with Red Wine, Bacon & Mushrooms

Roasted Chicken Breast Fillet with Pork & Sage Seasoning & wrapped in Bacon with a Red Wine Jus

Pork Belly with Apple Sauce, Cider Jus

Roasted Lamb Rump with a Mint Jus

Roast Loin of Pork with Apple Compote

Roasted Sirloin of Beef with Yorkshire Pudding, & Horseradish (£2.50 supplement)

All the above is served with Seasonal Vegetables

Carvery

Two choices of Meats: Topside of Beef, Leg of Lamb or Baked Gammon

With Roast Potatoes and seasonal Vegetables (£2.50 supplement)

Please contact us for all vegetarian and vegan options

Desserts

Eton Mess with mixed Forest Berries & Cream

Bread & Butter Pudding with Cream

Lemon Tart with Crème Fraiche & Berry Compote

Trio of Chocolate including Mousse, Brownie and Fudge Cake with a Cherry Compote

2 Courses **£25.00** per person (1 choice per course)

3 Courses **£29.00** per person (1 choice per course)

3 Courses **£31.00** per person (2 choices per course)