



Private Function Menus

Please choose one Starter, Main Course, and Sweet
for all members of your party.



ALL PRICES ARE INCLUSIVE OF V.A.T. @ 20%

February 2020

PRICE LIST

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STARTERS

Homemade Soup of the Day - **£4.65**

Served with a soft roll

Chef's Chicken Liver Pate - **£4.95**

Red Onion Marmalade, French Toast, Mixed Leaves

Goats Cheese & Red Onion Marmalade Tartlet - **£4.95**

On a bed of Peppered Rocket

Fan of Melon and Parma Ham - **£4.95**

Drizzled with a Balsamic Reduction

Classic Prawn Cocktail - **£5.20**

North Atlantic Prawns on a bed of mixed leaves covered with a Rose Marie Sauce and Garnish

Smoked Salmon & Dill Pate - **£5.20**

French Toast, Mixed Leaves, Lemon Garnish

Continental Platter - **£7.99**

Selection of meats, cheeses, olives from around the world, salad garnish

Seafood Platter - **£7.99**

Poached Salmon, Prawns, Mackerel, Smoked Salmon, Salad Garnish

MAINS

Butcher's Cumberland Sausage - £11.95

Wholegrain Mustard Mash, Onions, Rich Gravy

Gammon Steak, Free Range Egg & Fresh Pineapple Wedge - £11.95

Classic Beef Lasagne - £11.95

Rich Beef Bourguignon - £11.95

Slow Braised local Beef in Red Wine

Giant Yorkshire Pudding filled with Homemade Beef Stew - £11.95

DGC Homemade Steak Pie - £11.95

DGC Homemade Chicken & Mushroom Pie - £11.95

All served with a choice of potatoes and a selection of seasonal vegetables

INDOOR BARBEQUE

Gourmet Burger

Butcher's Sausages & Fried Onions

Cajun Spiced Chicken Breast

Chicken Skewers

Seasoned Baked Potato Wedges

Buttered Corn on the Cob

Mixed Salad and Coleslaw

£13.95

ROAST MEATS

Yorkshire Oven Roasted Ham - **£15.95**

Pork Loin & Seasonal Stuffing - **£15.95**

Roast Local Beef & Yorkshire Pudding - **£15.95**

Breast of Turkey & Chipolata Sausage - **£15.95**

British Leg of Lamb & Mint Jus - **£17.95**

Pork Fillet, Apple Cider and Thyme Jus - **£17.95**

British Lamb Shank, Rosemary and Mint Jus - **£17.95**

Sirloin of Beef, Horseradish Cream and Rich Gravy - **£20.45**

All served with a selection of potatoes, seasonal vegetables and gravy

Carved at the table – £3.00 supplement per person

POULTRY

Chicken wrapped in Bacon

Garlic and Mushroom Sauce

Chef's Chicken Chasseur

Oven Baked Chicken Breast

On a bed of Ratatouille

£15.95

FISH

Pan Fried Fillet of Salmon

Dill Sauce

Fresh Fillet of Cod

Prawn Sauce

£15.85

VEGETARIAN

Roast Mediterranean Vegetable Pasta

Portobello Mushroom Wellington

Mushroom Stroganoff

Rice

£12.95

All served with a selection of potatoes and seasonal vegetables

DESSERTS

Fruit Crumble & Custard - **£4.70**

Treacle Sponge & Custard - **£4.70**

Fresh Cut Strawberries & Pouring Cream - **£4.70**

Jam Sponge & Custard - **£4.70**

Lemon Tart, Fresh Raspberries & Pouring Cream - **£4.85**

Rich Chocolate Fudge Cake - **£4.85**

Classic Berry Trifle - **£4.85**

Chocolate Covered Profiteroles - **£4.85**

Chef's Cheesecake - **£4.85**

DGC Cheese Board - **£4.99**

Selection of Four Cheese, Chutney, Grapes, Celery, Cheese Biscuits

Coffee and Mints

£1.50

HOT BUFFET

Honey Roast Ham

Vegetable Lasagne

Beef Chilli or Chicken Curry with Rice

Steak Pie

New Potatoes or Chips

Salad

Coleslaw

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Dessert Selection

Or

Cheese and Biscuits

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Coffee

£19.45

HOT CARVERY

Homemade Soup

Classic Prawn Cocktail

Served with fresh cut bread and butter

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Honey Roast Ham

Roast Pork

Prime Cut of Roast Beef

Yorkshire Pudding

Fish and Vegetarian dishes available upon request

Selection of Potatoes and Seasonal Vegetables

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Selection of Hot & Cold Desserts

Cheese and Biscuits

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Coffee & Mints

£25.25

FINGER BUFFET

Selection of Sandwiches

White & Brown

Sausage Rolls

Chicken Goujons

Savoury Selection

Mixed Salads & Coleslaw

Quiche Selection

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Cheesecake & Gateau

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Coffee

£14.45