



FUNCTION MENU



Starters

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

Smoked Salmon & Prawns with Fresh Dill & Pineapple Salad

Tomato, Basil & Mozzarella with a Basil Pesto dressing

Farmhouse pate with Onion Chutney & Split Toast

Chicken Fillets with a Satay Sauce & Mixed Leaves

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

Main Courses

Baked Salmon with Ratatouille

Stuffed Peppers with a Mushroom and Herb Sauce

Slow Cooked Braised Beef with Red Wine, Bacon & Mushrooms

Roasted Chicken Breast wrapped in Bacon with a Red Wine Jus

Roast Loin of Pork cooked in an Apple & Cider Compote

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

All the above is served with Seasonal Vegetables & Potatoes

Please contact us for all vegetarian options and dietary requirements

Desserts

Eton Mess with mixed Forest Berries & Cream

Bread & Butter Pudding with Custard

Crème Brulee with Shortbread Biscuit & Berry Coulis

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

Cheese & Biscuits with Chutney

2 Courses **£27.50** per person (1 choice per course)

3 Courses **£30.00** per person (1 choice per course)

3 Courses **£32.50** per person (2 choices per course)