

## Function Menu one

### To Start

*Leek & potato soup topped with crispy onions & freshly baked roll*

*Smooth duck & orange pate, melba toast & onion chutney*

*Salmon & dill fishcake, dressed salad & sweet chilli sauce*

### Main course

*Roast English beef, Yorkshire pudding & rich roast gravy*

*Grilled salmon fillet, courgette ribbons & prawn butter sauce*

*Baked stuffed chicken supreme with smoked cheese with a chorizo  
tomato sauce*

*Mixed vegetable wellington with red pepper sauce*

*All served with a selection of fresh vegetables and potatoes*

### Desserts

*Deep filled apple pie with lashings of hot custard*

*Citrus tart with mixed berry compote & raspberry sauce*

*Toffee & vanilla cheesecake with toffee sauce*

*Tea, coffee or de-café with dinner mints*

*£18.50 per person*

## Function Menu Two

### To Start

Roast tomato & red pepper soup topped with mini cheese toasties  
Pressed ham hock, chicken & split pea terrine, piccalilli & baby leaves  
Duo of melon, Parma ham, figs & balsamic dressing

### Main course

Braised lamb shoulder with wilted spinach & minted gravy  
Salt baked sea bream fillet, grilled asparagus & lemon hollandaise  
Seared supreme of chicken, stilton creamed leeks & mustard sauce  
Baked bell pepper filled with ratatouille & topped with brie  
All served with a selection of fresh vegetables and potatoes

### Desserts

Whisky & orange bread & butter pudding with vanilla custard  
Sicilian lemon cheesecake, ginger crumb & raspberry sauce  
Dark chocolate torte, baileys whipped Chantilly cream & strawberries  
Tea, coffee or de-café with dinner mints

£20.50 per person

## Function Menu Three

### To Start

*Split pea soup, breaded brie, crispy pancetta & chive oil*  
*Smoked salmon platter, pickled radish, king prawns horseradish crème  
fraiche & micro herb salad*  
*Pork, apple & calvados pate, fruit chutney & brioche melba toast*

### Main course

*Pink cooked lamb rump, butternut squash puree, mint & redcurrant jus*  
*Pan seared sea bass fillet, baked vegetable ratatouille & pasatta sauce*  
*Chargrilled tenderloin of pork, crispy pancetta, black pudding crumb &  
apple sauce*

*Baked zucchini moussaka with smoked cheese*

*All served with a selection of fresh vegetables and potatoes*

### Desserts

*Dark chocolate cremeux with Chantilly cream & raspberry's*  
*Lemon posset topped with citrus meringue shards & thai basil*  
*English Cheese board served with chutney, grapes & celery*

*Tea, coffee or de-café with dinner mints*

*£22.50 per person*