

PARTY MENU 2

£28.95 3 courses

For bookings of 10 adults and over (Excludes Sundays, December when our December Party Menu replaces it).

Children can order from the Children's Menu on the day of your event.

£5 per person deposit required at time of booking.

To ensure your party runs smoothly, a pre-order for each course is required a minimum of 1 week prior to event.

If you would like to discuss a bespoke menu, please ask for Karl who will be happy to help.

To Start

Homemade soup of the day (vegetarian)

A trio of seasonal melon, Parma ham, poppy syrup & berry coulis

Bury black pudding on beef tomato served with wholegrain mustard dressing

Baked field mushrooms filled with wilted spinach, topped with smoked cheese

Main Course

Market fish of the day, crushed new potatoes, seasonal greens and dill cream sauce

Chicken supreme, fondant potato, asparagus & prosciutto twist, tarragon hollandaise

10oz Ribeye steak cooked to your liking served with roast tomatoes, grilled mushroom, hand cut chips & peppercorn sauce +£2 supplement

Rump of lamb, rosemary potatoes, red wine jus

Ravioli filled with garlic, porcini mushrooms with creamed leeks

Desserts

Homemade sticky toffee pudding with toffee sauce and honeycomb ice cream

Selection of fine cheese with grapes, chutney, celery & biscuits

Classic crème brulée with shortbread

Chocolate brownie with vanilla ice cream