



## **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**

Pan seared sea bass, crushed new potatoes, seasonal greens and dill cream sauce

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

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

Duck breast on sweet potato fondant with cherry reduction

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 brûlée with shortbread

Chocolate brownie with vanilla ice cream