



PARTY MENU 2 (Reflects a la carte Menu)

£27.95 3 courses

- For bookings of 10 adults and over (Excludes Event Days and 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.
 - 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, roasted Mediterranean vegetables & fine tomato bisque

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

Fillet of pork, dauphinoise potatoes, garlic greens & cider jus

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

Wild mushroom risotto, crispy rocket courgette fritters & drizzled with herb oil

Desserts

Homemade sticky toffee pudding with toffee sauce and honeycomb ice cream

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

Blueberry crème brûlée with shortbread

Triple chocolate mousse, raspberry compote