

Event menu

To start

House Pate

Served with chutney and toasted focaccia

Creamy Garlic Mushrooms

Pan fried mushrooms in garlic butter finished with cream

Goats Cheese Tartlet

Caramelised onion, goats cheese, rosemary, sea salt, mixed leaves, balsamic

Bruschetta (v)

Toasted focaccia, tomato, basil garlic, balsamic

Main Course

Chicken in red wine sauce

Pan fried chicken breast, creamy mash, red wine sauce

Beef bourguignon

Braised steak, smoked bacon lardons, onion, burgundy sauce, creamy mash

Pan fried seabass

Parmentier potatoes caper and dill white wine sauce

No Chicken creamy leek casserole (V)

Plant based chicken pieces cooked in a creamy leek veloute served over mashed potato

All main courses are served with fresh market vegetables

Puddings

Cheesecake

Apple Crumble

Sticky toffee Pudding

Ice Cream

£25.00