



SET A LA CARTE MENU FOR PARTIES OF TEN OR MORE

**TO BEGIN**

**CHEFS HOMEMADE SOUP OF THE DAY (GF & V)**

Served with warm breads

**HOMEMADE CHICKEN LIVER & PORK PATE**

Piccalilli, watercress, char grilled toasts

**CRISPY COCONUT TIGERPAWNS**

Thai curry dip, Asian slaw

**BAKED BRIE (GF & V)**

Pecan, cranberry & bacon crumble

**TO CONTINUE**

**LEMON AND TARRAGON CHICKEN SUPREME (GF)**

Chorizo roast Mediterranean vegetables, sweet potato salad

**8oz PRIME MARBLED SIRLOIN (GF)**

Tobacco onions, peppercorn sauce, hand cut fries (£6 supplement on set course price)

**HONEY ROAST PORK TENDERLOINS**

Wilted spinach, sage & onion jus, black pudding beignets, spiced apple pomme puree

**PAN FRIED CATCH OF THE DAY (GF)**

Prawn, bacon & garden leek broth, mustard seed crème fraiche, herb salad, buttered baby potatoes

**NUT AND LENTIL ROAST (V)**

Spiced tomato & parmesan glaze, dressed rocket & shallot salad

**A choice of chef's home-made desserts, Patterson's blend coffee/tea & chocolate mints**

*Please note a main course can be priced individually*

**Two courses £19.95**

**Three courses £24.95**

*If you have any allergies or special dietary requirements please inform your server*

*GF can be modified to gluten free*