



SET EARLYBIRD 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 TIGER PRAWNS

Thai curry dip, Asian slaw

BAKED BRIE (GF & V)

Pecan, cranberry & bacon crumble

TO CONTINUE

CHARGRILLED STEAK SANDWICH (GF)

Dressed baby gem, smoked cheddar polenta fries, chipotle relish, parmesan onion rings

BALSAMIC AND HONEY GLAZED PORK BELLY (GF)

Roast carrot puree, truffle scented mash, pan juices

MARINATED CHICKEN FILLET (GF)

Serrano ham, mozzarella stuffing, basil pomme puree, courgette, aubergine stack

PAN FRIED HAKE LOIN (GF)

Patatas bravas, chorizo & basil sabayon

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 £15.95

Three courses £19.95

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

GF can be modified to gluten free