



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

THAI FISHCAKES (GF)

Honey, lime chilli dipping sauce

PANKO CRUMBED BRIE (V)

Cider and bacon jam, dressed baby leaf

GRIDDLED CHICKEN (GF)

Fennel, apple & watercress salad, aged parmesan shavings

TO CONTINUE

GARLIC & CONFIT TOMATO RUBBED CHICKEN SUPREME (GF)

Basil and parmesan pomme puree, griddled Mediterranean vegetables, roasted pimento emulsion

CHARGRILLED HOG FILLET (GF)

Buttered spinach, crispy polenta fries, sautéed girolles, asparagus and truffle infused jus

PEPPER CRUSTED BARBARY DUCK (GF)

Spiced sweet potato fondant, buttered greens & balsamic & thyme jus

ROAST WHOLE TAIL MONKFISH

Sautéed tandoori vegetables, cardamom scented rice bowl, mango and chilli relish

8 oz PRIME MARBLED SIRLOIN (GF)

Served with tobacco onions, complimentary sauce & chunky chips £6.00 supplement on set course price

GARDEN PEA AND ASPARAGUS RISOTTO

Burnt goats cheese and herb dressing

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