



DINNER ~ SAMPLE MENU (3)

(subject to seasonal change)

Please call us for pricing

For Parties of fewer than 8, please choose one dish only from each course.

To Start

Choice of Three Canapés
Homemade soup of the week
Melon and raspberry coulis
Smoked salmon with lemon wedges
Country pate with chutney and Melba toast

Main Course

Butternut squash filled with roasted vegetables and topped with goats cheese
Loin of pork with braised red cabbage, green beans and creamy mash
Salmon fillet in a lemon butter sauce with new potatoes and green beans
Beef in ale with creamy mash, carrots and broccoli
Chicken breast braised wrapped in parma ham with cream and parmesan cheese,
new potatoes and courgettes
Casserole of lamb with port & orange served with creamy mash & buttered cabbage

Dessert

Almond tart with clotted cream
Chocolate brownies
Meringues with homemade lemon curd and blueberries
Profiteroles with chocolate sauce

Extra Course

British Cheese Platter with Grapes

Price excludes china, cutlery and glasses. Staffing for events can be provided. Let us know your requirements and we will provide you with the staff to make your event run smoothly.

For Fish and Vegetarian Selection – see separate Dinner Menus

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