

## Function & Wedding Menu

### TO BEGIN

- Homemade Duck & Orange Pate with a Homemade compote of Plum £5.25 per person
- Homemade Chicken Liver Parfait with a Homemade Cumberland Dressing £5.25
- Cocktail of King Prawns served in a Lemon & Paprika Marie Rose £5.95
- Homemade Smoked Salmon & Prawn Roulade served on a bed of leaves and finished with a Lemon & Lime Mayo £6.25
- Fan of Melon served with a summer fruit compote and finished with a fresh fruit Sorbet £4.95
- Moules Mariniere served with chunks of crusty Bread £6.50
- Homemade Oven baked Meatballs in a mixed Pepper & Tomato Stew £5.95
- Homemade Red Pepper & fresh Basil Tart with a homemade Red Pesto dressing £4.95
- Traditional Garlic Mushrooms Topped with Mozzarella and served with homemade Garlic Bread £5.25
- Goats Cheese, Tomato & Garlic Bruschetta with a sour cream dip £5.10

### SOUP

ALL our Soups are Homemade with only the freshest ingredients

- Cream of Tomato with a hint of fresh Basil £4.25
- Cream of Mushroom £4.25
- Chunky Vegetable £4.25
- Seafood Chowder £4.95
- Classic Minestrone £4.25
- Roasted Red pepper, Tomato & Red Onion £4.25
- Cream of Potato & Watercress £4.25

## **MAIN COURSES**

Beef Wellington served in a Rich Madeira Sauce £16.95

Oven Roasted Rack of Lamb with a Sausage-meat, fresh Rosemary and Redcurrant Crust and finished with a Redcurrant and Mint Jus £13.95

Gressingham Duck Breast with a spiced Plum compote and a natural Plum sauce or a Traditional Orange sauce £12.95

Luxury Seafood pie topped with a buttery Mashed Potato and finished with Melted Cheddar £9.95

Tournedos of Beef Rossini on a Crisp Crouton with Homemade Pate and a Cream & Brandy Sauce £15.95

Traditional Steak & Guinness Pie with a Rich Gravy £9.95

Oven roasted Chicken breast wrapped in Parma Ham with a creamy Peppercorn Sauce £10.95

Pot roasted Shoulder of Lamb casserole with fresh Rosemary, Garlic, Tomatoes, Potatoes and Courgettes all slowly braised in Lamb Stock and Natural juices £12.95

Curried Lamb Shank lovingly braised in Indian Spices and served with a Curried fried Potatoes and Turmeric Rice £12.95

Mushroom & Red Pepper stroganoff flamed in brandy and served with Turmeric rice £8.95

Vegetable Wellington with a Spicy Tomato sauce £10.25

Mediterranean Vegetable Tart served with a Provençal sauce

## **Roasts**

Roast Sirloin of Beef served with Yorkshire pudding and Pan juice gravy £11.95

Roast Loin of Pork with crispy crackling, savoury stuffing & natural gravy £10.95

Roast Leg of Lamb studded with fresh rosemary and served with a redcurrant gravy £11.95

Roast Breast of Turkey with savoury stuffing, pigs in blankets and roast gravy £10.95

Honey glazed Gammon Joint served with a sweet honey sauce £11.95

## Desserts

Sticky Toffee Pudding served with a toffee cream £4.25

Treacle Sponge with a custard sauce £4.25

Chocolate Fudge cake served hot or cold with a Chantilly cream £3.95

Cherries Jubilee served on a sweet homemade pancake and served with dairy ice cream £4.50

Fresh Fruit Salad served in a brandy snap basket and finished with clotted cream £3.95

Tangy Lemon Cheese cake with a homemade raspberry coulis £4.25

Apple Tart tartin with a Chantilly cream £4.25

Homemade Rich Chocolate Mousse £3.95

Lemon Lush Pie with a homemade strawberry sauce £4.25

Homemade Apple Pie with a sweet custard sauce £3.95

**Coffee & Wafer mints £1.25**