



SET PARTY MENU

2 course £20.95

3 course £26.95

STARTERS

Homemade seasonal soup served with rustic bread

Baked garlic mushrooms and cheddar cheese with Parmesan breadcrumbs and toasted brioche breads

Duck, spring onion and sesame spring rolls with ginger and soy dip

Bubble and squeak potato cake topped black pudding, crispy bacon, a poached egg and béarnaise

MAINS

Slow roasted belly pork with wild boar sausage, celeriac and pear purée, sage roasted potatoes and a port and redcurrant sauce

Sizzling vegetable or chicken fajitas with sour cream, grated cheese, salsa and flour tortillas

Homemade steak, mushroom and ale pie with roasted vegetables and hand cut chips

Thai red curry with char grilled chicken breast, fragrant basmati rice and stir fried vegetables

Breaded chicken breast with roasted potatoes, broccoli purée, chorizo and red pepper served with creamy rosemary sauce

Pan fried sea bass fillets with a creamy dill and prawn sauce with cherry tomatoes, sautéed potatoes, pea purée and seasonal vegetables

DESSERTS

Chocolate brownie served with vanilla ice cream

Sticky toffee pudding served with vanilla ice cream and custard

Ice cream or sorbet served in a homemade brandy snap basket