

## A LA CARTE PARTY MENU

### STARTERS

<b>MARINATED OLIVES</b> mixed olives, fresh herbs and garlic	£3.95
<b>SMOKED SCOTTISH SALMON</b> with a potato cake, rocket and hollandaise sauce	£6.75
<b>HOMEMADE SEASONAL SOUP</b> served with rustic breads	£5.25
<b>PAN FRIED FLAT FIELD MUSHROOM</b> served on toasted brioche bread with Shropshire blue cheese sauce and parsley and garlic croutons	£5.45
<b>SHREDDED LAMB SHOULDER</b> with spinach and feta cheese in a puff pastry case and mint dressing	£6.95
<b>HOMEMADE CHICKEN LIVER PATE</b> rolled in a pecan and hazelnut crumb served with a selection of chutneys and toasted croutons	£6.95
<b>BREADED GOATS CHEESE</b> mixed leaves with roasted red peppers and a red onion marmalade	£6.95/£11.95

### MAINS

<b>CHICKEN, HAM AND LEEK PIE</b> short crust pastry, hand cut chips, seasonal vegetables and rosemary cream sauce	£13.95
<b>ROASTED SEABASS FILLETS</b> with Cajun seasoned new potatoes, green beans, spinach and crayfish & Chardonnay sauce	£15.95
<b>28 DAY AGED RIBEYE STEAK</b> with baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	£18.95
<b>MARGHERITA STONE FIRED PIZZA</b> with tomatoes, melting mozzarella and fresh basil leaves	£7.95
<b>8OZ PRIME STEAK BURGER</b> with melting Swiss cheese, tomato, mayonnaise, lettuce, hand cut chips	£12.95
<b>CRISPY DUCK PIZZA</b> with spring onion, cucumber and hoi sin sauce	£10.95
<b>PAN FRIED CHICKEN BREAST</b> stuffed with chorizo & herb cheese served with baby carrots, French beans and garlic cream sauce	£14.45
<b>SLOW ROASTED BELLY PORK</b> with black pudding, sweet potato mash, Chantenay carrots, spinach and caramelised apple sauce	£15.45
<b>HOMEMADE SWEET POTATO, FETA AND BEETROOT HASH BROWN</b> with hummus & sweetcorn salad and red wine & balsamic dressing	£11.95
<b>SAVOURY CREPES</b> filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce	£11.95

**FOOD ALLERGY NOTICE** - If you have a food allergy or special dietary requirement please inform a member of the hospitality team **THANK YOU**