

FUNCTION MENU

3 COURSES 29.95

STARTERS

HOMEMADE TOMATO & BASIL SOUP

with rustic bread

PAN FRIED FLAT FIELD MUSHROOM

served on toasted brioche with Shropshire blue sauce and a parsley & garlic crumb

CURED MEATS OF CHORIZO & PARMA HAM

with pickled beetroot, goats cheese, herb crème fraiche and toasted sundried tomato bread

HOMEMADE CHICKEN LIVER PATE

rolled in a pecan & hazelnut crumb served with a selection of chutneys and toasted focaccia

MAINS

PAN FRIED CHICKEN BREAST WRAPPED IN PARMA HAM

with lemon & sage sauce

PAN FRIED HAKE

with pea & mint sauce

PULLED LAMB SHOULDER WITH A LAMB CUTLET

with Madeira sauce (+£2 supplement)

PAN FRIED GRESSINGHAM DUCK BREAST

with madeira sauce

SEA BASS FILLETS

with caper & lime butter

(all main meals are served with creamy mash and seasonal vegetables)

DESSERTS

STICKY TOFFEE PUDDING

with toffee sauce and vanilla ice cream

THREE SCOOPS OF ICE CREAM

from the award-winning Cheshire farm in a homemade brandy snap basket (choose from vanilla, chocolate, strawberries and cream, honeycomb or mint choc chip)

CHEESE SLATE

Ford Farm cave aged traditional Cheddar, Tunworth camembert style cheese with wild garlic Yarg with artisan biscuits and grapes

CHOCOLATE BROWNIE

served with chocolate sauce and vanilla ice cream

HOMEMADE CHEESECAKE

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