

# FUNCTION MENU

3 COURSES £29.95

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## STARTERS

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### HOMEMADE SEASONAL SOUP

with rustic bread

### PAN FRIED FLAT FIELD MUSHROOM

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

### SMOKED SCOTTISH SALMON

with potato cake, rocket and hollandaise sauce

### HOMEMADE CHICKEN LIVER PATE

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

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## MAINS

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### HOMEMADE CHICKEN, HAM & LEEK PIE

with rosemary cream sauce

### PAN FRIED HAKE

with pea & mint sauce

### SLOW ROASTED BELLY PORK

with caramelised apple sauce

### CHICKEN BREAST WRAPPED IN PARMA HAM

With lemon & sage sauce

### CANNELLINI BEAN & MUSHROOM MEATBALL CURRY

with vegetable pilau rice (v)

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

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## DESSERTS

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### 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**