

A LA CARTE PARTY MENU

STARTERS

TEMPURA KING PRAWNS & BREADED SEA BASS with sweet chilli dip	£7.45	
SMOKED SCOTTISH SALMON with a potato cake, rocket and hollandaise sauce	£6.75	
HOMEMADE SEASONAL SOUP served with rustic breads	£5.25	
PAN FRIED FLAT FIELD MUSHROOM served on toasted brioche bread with Shropshire blue cheese sauce and parsley and garlic croutons	£6.45	
POPCORN CHILLI CHICKEN with Cajun and lime mayonnaise	£6.45	
HOMEMADE CHICKEN LIVER PATE rolled in a pecan and hazelnut crumb served with a selection of chutneys and toasted croutons	£6.95	
FRESHLY PREPARED SALADS		
CRISPY TEMPURA BEEF £7.95	BREADED GOATS CHEESE £6.95	CHICKEN CAESAR £7.95

MAINS

CHICKEN, HAM AND LEEK PIE short crust pastry, hand cut chips, seasonal vegetables and rosemary cream sauce	£13.95	
SEABASS FILLETS with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter	£16.95	
PULLED LAMB SHOULDER WITH A LAMB CUTLET with dauphinoise potatoes, pureed carrots, red cabbage and red current sauce	£17.95	
PAN FRIED CHICKEN BREAST WRAPPED IN PARMA HAM with broccoli, crushed potatoes, edamame beans and silver skin onions with lemon & sage sauce	£14.95	
BEEF EN CROUTE Fillet steak and mushroom duxelles wrapped in filo pastry with braised red cabbage, Dauphinoise potatoes, baby carrots and merlot wine sauce	£17.95	
SLOW ROASTED BELLY PORK with black pudding, sweet potato mash, Chantenay carrots, spinach and caramelised apple sauce	£16.95	
MORROCAN TOFU SKEWERS on a bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbread (v)	£11.95	
CANNELLINI BEAN & MUSHROOM MEATBALL CURRY with vegetable pilau rice and minted cucumber salsa (v)	£11.95	
28 DAY AGED CHARGRILLED STEAK With a baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings		
8oz RIBEYE £19.95	8oz FILLET £25.95	10oz RUMP £17.95

ADD A SAUCE FOR £1.95
Peppercorn - blue cheese - garlic & herb butter - Merlot red wine

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