



Traditional Menu - £43 per person

Starters

Ripened honeydew melon with Parma ham dressed with berries (GF)

Tomato & mozzarella salad dressed with an olive tapenade (V, GF)

Crostini topped with finely chopped mushrooms, garlic, herbs and a baby spinach pesto (V, GF option available)

Traditional prawn cocktail (GF)

Chicken liver paté with red onion chutney & Melba toast on a bed of salad

Home made soup of your choice

e.g. butternut squash, tomato & basil, vegetable, winter vegetable, leek & potato, carrot & coriander (V, GF)

Red onion, mushroom & mascarpone tart (V)

Spinach, pepper & goat's cheese tart (V)

Broccoli & Stilton tart (V)

Sauté chorizo with a butter bean & tomato salad (GF)

Pear, date & walnut salad with a creamy Stilton dressing (V, GF)

Main Courses

Served with new potatoes or roast potatoes & seasonal vegetables

Dauphinoise potatoes available at an additional cost of £1.50 per person

Layers of roasted Scottish beef with Yorkshire pudding in a rich onion gravy

Braised beef olives in red wine with a fricassee of wild mushrooms & leeks (GF)

Succulent roast chicken, served with stuffing, Yorkshire pudding and a rich onion gravy

Breast of chicken wrapped in a blanket of premium back bacon with rosemary & sage gravy (GF)

Breast of chicken stuffed with mascarpone & chives wrapped in Parma ham (GF)

Supreme of chicken with a smoked pepper, tomato & pancetta sauce (GF)

Noisettes of pork with a diced apple & sage crust with cider cream sauce

Classic trio of bangers & mash (GF option available)

Seared salmon with hot potato & tomato salad (GF)

Fish & seafood pie with a mashed potato crust (GF)



Butternut squash risotto (V, GF)

Wild mushroom risotto (V, GF)

Individual Pie of your choice with a puff or shortcrust pastry lid
e.g. steak & kidney, steak & ale, chicken & mushroom, chicken, leak & bacon, cheese & onion,
cheese & vegetable, fish & seafood

Pasta with Mediterranean vegetables in tomato and basil (V)

Pasta with Mediterranean vegetables with a smoked pepper & tomato sauce (V)

Vegetable & cheese wellington (V)

Vegetable tart with beef tomato & feta cheese (V)

Spinach & ricotta ravioli (V)

Singapore noodles (V)

Desserts

Vanilla & Seasonal Berry Cheesecake

Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze

Raspberry Cheesecake

Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte

Rich dark Belgian chocolate torte on a chocolate sponge base

Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze

Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case



Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

Chocolate Brownie (V, GF)

Soft & delicious indulgent chocolate brownie served with vanilla ice cream

Crème Brulée (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (V, GF)

The classic and refreshing dessert made from cream, meringue and fresh strawberries

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & After Eights