

Function Menu A

Two Courses £17.95

Three Courses £19.95

Starters

Homemade soup of the day served with a freshly baked bread roll

Chicken liver pate with red onion marmalade toasted Italian bread

Due of melon with strawberries, kiwi fruit and red berry coulis

Main Courses

Braised blade of beef, with horseradish mash and a mushroom and red wine jus.

Roasted chicken supreme with herb roasted potatoes and a creamy garlic and mushroom sauce.

Roasted bell pepper, stuffed with vegetable risotto with a tomato and oregano sauce.

Desserts

Spiced apple crumble with warm custard

Cappellos chocolate and amoretto roulade with vanilla ice cream.

Strawberry Eaton mess with fruit coulis.

Freshly brewed coffee and mints

Please choose one dish from each course for your function.

Function Menu B

Three Courses £24.95

Starters

Your choice of Chef's homemade soup

Chicken liver pate with red onion marmalade toasted Italian bread

Chicken caesar salad with croutons and parmesan shavings

Main Courses

Roast topside of beef
with Yorkshire pudding and homemade gravy

Pan roasted chicken supreme stuffed with sun dried tomatoes and olives and roasted new potatoes

Grilled fillets of sea bass with a sauce or prawns, capers, dill and cream

Wild mushroom Risotto with truffle oil dressing.

All served with fresh vegetable panache

Desserts

Vanilla crème brulee with handmade shortbread

Wild berry baked cheesecake

Apple and berry crumble with warm vanilla custard

A selection of English and Continental cheeses and biscuits

Freshly brewed coffee & mints

Please choose one dish from each course for your function.

Function Menu C

Three Courses £29.95

Starters

Your choice of Chef's homemade soup with cheese straws

Game terrine with pancetta served with a raspberry compote and a balsamic vinaigrette

Smoked chicken and crispy bacon salad with a wholegrain mustard vinaigrette

Van Dyke of cantaloupe melon with exotic fruit compote and cassis syrup

Main Courses

Individual beef Wellington with a red wine and wild mushroom reduction and chateau potatoes

Pork tenderloin stuffed with black pudding wrapped in pancetta, served with fondant potato and a cider and mustard sauce

Grilled lemon sole with a caper, prawn and herb butter reduction.

Roasted aubergine filled with vegetable cous cous and goats cheese.

all served with fresh vegetable panache

Desserts

Chocolate truffle torte with crème anglais

Banoffee pie with chantilly cream and caramelized hazelnuts

English and continental cheese board with red onion chutney and biscuits

Freshly brewed coffee & mints

Please choose one dish from each course for your function.