



Private Hire Dining Menu

Main Dish **£14.95pp** 2 Course Meal **£20.95pp** 3 Course Meal **£26.95pp**
After Dinner Tea/Coffee included

The organiser may choose between the following options for this menu selection:

- A** – One dish is selected from each course and a set menu is allocated for your guests (excluding any dietary requirements)
B – Two dishes are selected from each course, one being vegetarian (if applicable) and one non-vegetarian dish. Your guests may then choose between the selected two dishes.

Starters

All starters are served with a bread roll (Gluten Free available)

- 🌀 **Prawn Cocktail**
Marie Rose sauce & crisp lettuce
- 🌀 **Farmhouse pate**
Apple chutney and toasted ciabatta
- 🌀 **Grilled chicken, crispy bacon and tomato salad**
- 🌀 **Baby mozzarella and tomato salad (v)**
- 🌀 **Goats cheese tart (v)**
With marinated cherry tomato
- 🌀 **Fantail of Melon with Berry Coulis (v)**
- 🌀 **Tomato, feta Cheese & Red Onion Bruschetta (v)**

Soup

- 🌀 **Tomato and Basil Soup (v)**
- 🌀 **Vegetable Soup (v)**
- 🌀 **Wild Mushroom and Tarragon soup (v)**
- 🌀 **Potato & Leek Soup (v)**

Mains

- 🌀 **Lemon and Herb marinated chicken**
Served with Rosemary potatoes, Seasonal Vegetables and roast vine tomatoes to garnish
- 🌀 **Roast Chicken**
Served with roasted potatoes, seasonal vegetables & Gravy
- 🌀 **Honey glazed pork loin**
With mashed potato, green beans & glazed carrots
- 🌀 ****Roast Beef**
Served with roast potatoes, seasonal vegetables, Yorkshire Pudding & Gravy
- 🌀 ****Lamb Rump**
Mint crushed potatoes, green vegetables and a red wine sauce
- 🌀 **Grilled Salmon fillet**
Green beans and herb mashed potatoes & sauce
- 🌀 **Wild mushroom Tart (v)**
Sautéed or new potatoes and green vegetables
- 🌀 **Roasted Peppers (v)**
Couscous and goats cheese stuffed roast red peppers with new potatoes

Desserts

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| 🌀 New York Cheesecake
With toffee sauce and whipped cream | 🌀 Chocolate Fudge Cake
With a scoop of Vanilla ice cream | 🌀 Profiteroles
Cream filled with chocolate Sauce |
| 🌀 Apple Tart with Chantilly cream | 🌀 Lemon Tart with Red Berry Coulis | 🌀 Eton Mess |
| 🌀 White Chocolate & Raspberry Cheesecake | 🌀 Sticky toffee pudding with Custard | 🌀 Fresh Fruit Salad |
| 🌀 Chocolate Brownie | 🌀 Red Velvet Chocolate Fudge Cake | 🌀 *** Cheese & Biscuits |

Allergen Information:

Guests with any special dietary requirements or allergies, please make sure these are notified to the hotel in advance. Where possible our chef will adapt the dishes chosen or arrange an alternate meal to cater for their requirements.

We welcome enquires from any customers who wish to know whether any meals contain particular ingredients

****£5p/p supplement charge (Minimum 15 guests) ***£3.50p/p Supplement**