

*We require a deposit of £100 to reserve a table for parties of 12 or more. A preorder is also required five days prior to your reservation. Please order from one menu only*

*Private Dining  
Menu A £23.95*

*Entrée*

*Soup of the day with fresh Crusty bread  
Homemade chicken liver and brandy pate, onion chutney  
and toast  
Classic prawn and crayfish cocktail, Marie Rose sauce and  
brown bread and butter  
Duo of melon, mint syrup, and raspberry sorbet*

*Main Dishes*

*Roast pork loin, black pudding, and red wine jus  
Slowly roasted sirloin of beef, thyme and rosemary roast  
potatoes, Yorkshire pudding and roast gravy  
Grilled salmon fillet tomato and shallot butter sauce  
Five bean cassoulet, puff pastry, and smoked Applewood  
cheese*

*Desserts*

*Warm chocolate brownie, Raspberry ripple ice cream  
Sticky toffee pudding, butterscotch sauce and vanilla ice  
cream  
Home-made strawberry cheesecake with fruit Coulis*

*Freshly ground coffee with chocolates*

*Private Dining*  
*Menu B £27.95*

*Entrée*

*Soup of the Day with Crusty Bread*  
*Fresh crab and King prawn cocktail, lemon mayonnaise,*  
*dressed salad and brown bread and butter*  
*Chicken liver and brandy pate, onion chutney and toast*  
*Goats cheese filo parcel with red onion marmalade*

*Main Dishes*

*Roast chicken breast, wrapped in Smokey bacon,*  
*mushroom and thyme jus*  
*Grilled Seabass with shallot and sun blush tomato*  
*compote, lemon butter sauce*  
*Roasted Sirloin of beef, thyme and rosemary roast*  
*potatoes, Yorkshire pudding and red wine jus*  
*Five bean cassoulet, puff pastry and smoked Applewood*  
*cheese*

*Desserts*

*Sticky toffee pudding, Butterscotch sauce and vanilla ice*  
*cream*  
*Lemon and lime tart, summer fruits and fresh Chantilly*  
*cream*  
*Chocolate and whiskey tart, clotted cream and summer*  
*fruits*

*Freshly ground coffee with Chocolates*