

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