



£30 per head

STARTERS

Homemade tomato soup with crusty roll
Chicken liver parfait, brandy and apple chutney served with toast
Classic prawn cocktail with Marie rose, rustic bread and butter
Goat's cheese and cranberry tart on a bed of rocket
Duo of melon with fruit coolie

MAINS

Roast topside beef with roast potatoes, Yorkshire pudding, seasonal vegetables and pan gravy
Pan fried chicken breast with crushed new potatoes, seasonal vegetables and a garlic & white wine sauce
Baked Seabass with crushed new potatoes, seasonal vegetables and a garlic & white wine sauce
Mushroom, hazelnut, cranberry and brie wellington with garlic roasted new potatoes,
seasonal vegetables and gravy (V).
Stuffed aubergine with garlic new potatoes and seasonal vegetables (VE)

DESSERT

Raspberry and white chocolate cheesecake served with vanilla ice-cream
Profiteroles with rich chocolate sauce and whipped cream
Eton mess
Apple and berry crumble served with vanilla custard
Chocolate brownie served with vanilla ice-cream

Please choose only two options from each section

GLUTEN & DAIRY FREE OPTIONS AVAILABLE