3 course set Menu

Starter

Cream of tomato soup served with toasted bread V

Prawn cocktail Marie-rose sauce & toasted baguette

Goat's cheese tart with grape chutney and balsamic glaze V

Bacon & baby potato salad with green beans, parmesan and balsamic dressing

Main Course

Grilled chicken breast topped with brie & bacon with chips and salad

Beef Bourguignon served with creamy mash, green beans and bacon & chestnut mushroom jus

Salmon fillet with roasted baby potatoes, green beans and creamy leek & bacon sauce

Brie, mushroom & spinach Wellington with seasonal vegetable, baby potato and cranberry sauce

Dessert

Warm chocolate Brownie served with ice-cream & fruit compote

Sticky toffee pudding with toffee sauce and vanilla ice-cream

Apple & mango Crumble served with custard

Mix Ice-cream

3 course meal £31 per person

2 course meal £26 per person

A %10 service charge will be added to all parties of 8 and over

Un-refundable deposit of £5 per person will be taken to secure your booking