



Please find the following menus available for your party.

Function menu

Vegetarians canapés

Parmesan biscuit with semi dried tomatoes	£1.25 pp
Goat's cheese mousse cucumber cups	£1.25 pp
Pea and mint arancini with a tarragon mayonnaise	£1.25 pp
Sweet potato gnocchi with sweet and sour peppers	£1.50 pp
Gazpacho shot with a focaccia tuille	£1.50 pp

Fish canapés

Smoked salmon and white crab crostini	£1.50 pp
Confit salmon with a horseradish cream	£1.50 pp
Scorched Mackerel olive tapenade and semi dried tomatoes	£1.50 pp
Tempura king prawns	£1.50 pp
Crab cakes	£1.80 pp

Meat canapés

Ham hock terrine with wholegrain mustard cream	£1.50 pp
Mini sausage and mash	£1.50 pp
Yorkshire pudding, rare roast beef and a horseradish hollandaise	£1.75 pp
Chicken and sweetcorn croquet	£1.80 pp
Duck spring rolls	£1.80 pp

Starters

Thai butternut squash soup	£5.25 pp
Wild mushroom soup with porcini dust	£5.75 pp

White onion soup with onion bhaji and curry oil	£5.25 pp
Pea and ham soup	£5.75 pp
Chicken Ballotine, chard, sweetcorn and hazelnut Crumb	£6.25 pp
Ham hock terrine with pickled wild mushrooms and toasted sourdough	£5.75 pp
Smoked duck with apricot and caraway chutney finished with rocket	£6.50 pp
Scallop and belly pork with apple textures	£8.50 pp
Driftwood goat's cheese mixed beetroot and lavroche	£6.75 pp
Smoked salmon with crab, rocket and lemon capper dressing	£6.75 pp
Mackerel niçoise	£5.75 pp
Chicory with blue cheese, mulled pears	£6.00 pp
Potted shrimp, baby leaf salad and chard ciabatta	£7.00 pp
Gnocchi with caponata, sweet and sour peppers	£6.00 pp
Venison Carpaccio	£6.50 pp

Mains

Meat and fish

Pan fried fillet of salmon with saffron potatoes, charred leek and clam champagne volute	£16.50
Sea bass with herb crushed potatoes with saffron mussel sauce	£17.95
Halibut, chard, Mediterranean vegetables and black olive gnocchi	£18.95
Pork loin with creamed potato, sausage cassoulet, apple, fondant and pork jus	£17.95
Corn-fed chicken breast with courgette and leek fricassee, new potatoes jus	£15.95
Honey roasted duck breast with a braised red cabbage and potato fondant and a plum jus	£17.95
Pan fried guinea fowl, pearl barley broth and butternut fondant	£17.95
Rump of lamb, dauphinoise potatoes, green beans and lamb jus	£18.95
Traditional roast sirloin with roast potatoes and seasonal vegetables	£14.95
Fillet of beef with shallot puree, confit potatoes, kale and red wine jus	£23.95
Rack of lamb with Mediterranean vegetables, pappardelle in a tomato fondue and	£21.95

Vegetarian

Wild mushroom and truffle risotto	£12.95
Goats cheese, beetroot salad with a caraway dressing and baby leaf	£13.95
Char-grilled polenta, courgette, and red chard and sauce vierge	£12.95

Mediterranean vegetables, tomato fondue and tagliatelle	£12.95
Bubble and squeak cake with poached hen's eggs and summer greens	£11.95
Asparagus tartlet with mixed leaf salad and chervil cream sauce	£14.95
Sweet potato gnocchi with a borlotti bean cassoulet	£12.95

Desserts

Sticky toffee pudding with toffee sauce and vanilla ice cream	£6.25
Lemon tart with raspberry coulis and Chantilly cream	£6.25
Vanilla panna cotta with poached rhubarb and granola	£6.25
White chocolate cheese cake dark chocolate ice cream	£6.25
Chocolate mousse with honeycomb and cherries	£6.25
Cherry bakewell tart with summer berry compote	£6.25
Vanilla apple Brule with almond short bread	£6.25
Pear frangipane tart with clotted cream ice cream	£6.25
Eton mess	£6.25

Should there be any special requirements or allergies, please inform us and we will make the necessary alterations. We also have a copy of our Allergens spread sheet for each dish on request

Buffet menus

Salads

Chicken Caesar salad	£1.25 pp
Goats cheese and beetroot salad	£1.75 pp
Smoked chicken semi dried tomato and basil	£1.50 pp
Caprese salad	£1.80 pp
Pesto, bocconcini, sun dried tomatoes and rocket	£1.80 pp

Hot dishes

Lamb tagine with couscous	£9.00 pp
Beef bourguignon	£8.95 pp
Spinach and bacon quiche	£8.50 pp
Slow roast belly pork, braised red cabbage	£8.95 pp
Buttered new pots	£3.50 pp
Seasonal vegetables	£3.50 pp
Coq au vin	£9.95 pp
Braised shin of beef with dumplings	£9.95 pp

Desserts

Strawberries and cream	£4.00 pp
Mini fruit pavlova	£4.00 pp
Lemon panna cotta	£3.50 pp
Sticky toffee	£3.50 pp
Lemon tart	£3.25 pp
Chocolate nemesis	£4.00 pp

Extras

Sausage rolls	£1.05 pp
Spring rolls	£0.75 pp
Breaded Chicken	£1.50 pp
Selection of sandwiches	£2.00 pp
Mini pizzas	£1.05 pp