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## Set menu 1

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£39 PER PERSON

### Starters

Duo of Melon with Raspberry Coulis (v)  
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney

### Soup

Roasted Tomato & Basil (v)  
served with Artisan Bread Rolls

### Main Courses

Roast Topside of Beef OR Roast Turkey with Yorkshire Pudding, Roast Potatoes, served with all the trimmings

Pan fried Chicken Breast with Mushroom & White Wine Sauce served with Sauté Potatoes

*(All dishes served with Chef's seasonal Vegetables)*

### Vegetarian Options

Beetroot, Butternut Squash & Lentil Wellington with Roast Pepper & Crème Fraiche Sauce

### Desserts

Apple Crumble & Creamy Custard  
Strawberry & White Chocolate Cheesecake with Cream  
Warm Chocolate Brownie with Chocolate Sauce & Vanilla Ice-cream

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All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. If you have any food allergies, please let us know before ordering. Full allergen information is available.



## Set menu 2

£45 PER PERSON

### Starters

Honeydew Melon with Parma Ham  
Prawn Cocktail with Marie Rose Sauce  
Duck Liver Pate with Toasted Ciabatta & Red Onion Chutney  
Thai Fish Cakes with Crisp Asian Salad & Sweet Chilli Sauce

### Soups

*All Soups are served with Artisan Bread Rolls*

Roasted Tomato & Basil (v)  
Roasted Parsnip & Carrot with Cumin (v)  
French Onion (v)

### Main Courses

*All dishes served with Chef's seasonal vegetables*

Roast Topside of Beef OR Roast Turkey with Yorkshire Pudding,  
Roast Potatoes, served with all the trimmings  
Chicken Breast stuffed with Sun-dried Tomato, Pesto, & Mozzarella with  
Roasted baby Vine Tomatoes & Tomato Coulis  
Slow Roast Lamb Shank with a Red Wine & Rosemary Jus on a bed of Creamy Mash  
Pork Loin stuffed with Apple, Apricot & Pork Sausage served with a Cider Gravy  
Fillet of Salmon with a light Lemon Crème Fraiche & Dill Sauce with Savoury Rice

### Vegetarian Options

Mediterranean Vegetable Lasagne with Rocket Parmesan & Balsamic Salad  
Medley of Mushroom Tartlet served with Red Onion Marmalade & Seasonal Leaves

### Desserts

Lemon Tart with Crème Anglaise  
Eton Mess  
Apple & Blackberry Crumble with Creamy Custard  
Sticky Toffee Pudding with Toffee Sauce & Creamy Custard  
Trio of Desserts;  
(Passion Fruit Pot - Warm Chocolate Brownie - Eton Mess)

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## Set menu 3

£65 PER PERSON

### Starters

Prawn & Crayfish Salad with Mango & Chilli Dressing  
Duck Liver Pate with Handmade Walnut Bread & Red Onion Marmalade  
Breaded Brie & Cranberry Preserve with crisp Salad  
Oriental Duck Parcels with Hoi Sin Sauce & Oriental Slaw

### Soups

French Onion & Gratin Gruyere Crouton  
Butternut Squash & Chilli Soup with Crispy Sage  
(All Soups are served with a selection of Artisan bread)

### Main Courses

Chicken Breast stuffed with fresh Spinach, Sweet Peppers & Mushroom with a Tomato & Mascarpone Sauce & Sauté Potatoes  
Slow Roast Lamb Shank with a Red Wine & Rosemary Jus on Carrot & Potato Rosti  
Roast Pork Loin, stuffed with a Pancetta, Mushroom & Bramley Apple Stuffing with Dauphinoise Potatoes  
Fillet of Salmon with a Pesto Herb Crust served with Savoury Rice & light Lemon Sauce  
Lamb Rump on a bed of colcannon with a sweet Redcurrant Jus  
(All dishes served with Chef's seasonal Vegetables)

### Vegetarian Options

Red Onion & Goats Cheese Tartlets with sweet Chutney and seasonal salad  
Mediterranean Vegetable Wellington with Tomato Concasse & Wild Rice

### Desserts

Salted Caramel Steam Pudding & Creamy Custard  
Zesty Lemon Tart & Cream  
Pear & Almond Tart with Creamy Custard  
Profiteroles with Warm Chocolate Sauce  
Honeycomb Cheesecake & Cream  
Tiramisu and homemade almond biscuits  
Trio of Desserts;  
(Lemon & Lime Cheesecake – Salted Caramel Brownie – Shortbread & Strawberries)

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## Childrens Set Menu

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Up to 11 years | £26

### Starters

Prawn Cocktail

Tomato Soup

Cheesy Garlic Bread

Potato Skins with Cheese & Bacon

### Main Courses

Roast Beef OR Roast Turkey, served with all the trimmings

Homemade Chicken Nuggets with Chunky Chips & Peas

Sausage & fluffy Mash with Onion Gravy

Fish Goujons & Chunky Chips & Peas

Penne Napolitano (V)

### Desserts

Apple Crumble & Custard

Chocolate Fudge Brownie with Vanilla Ice Cream & Chocolate Sauce

Strawberry Cheesecake

Vanilla Ice Cream with Mini '99 Chocolate Flake & Strawberry Sauce

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