



Private Dinner

(3 Course Menu)

Must be pre-ordered

£35.00 per person. We recommend having a Private Dinner for a close family event such as an anniversary.

(12 and Under- £17.50 per person)

A minimum of 20 guests is required for this selection.

To Start

Chef's Vegetable Soup, served with Chives and Croutons

Chicken Liver Pate (our own recipe) served with House Chutney

Salt and Pepper Squid with a Chilli Jam

Mains

Freshly Roasted Topside of Beef, served with a Yorkshire Pudding, Roast Potatoes and Rich Gravy

Baked Hake Mornay, Cheddar Cheese Sauce, Seasonal Spinach, Duchess Potatoes and Pickled Fennel

Breast of Chicken wrapped in Spanish Ham with Tarragon Sauce

Mushroom and Root Vegetable Pithivier with Vegan Roast Potatoes and Gravy

Dessert

Warm Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Vanilla Cheesecake with a Fruit Compote

Chocolate Brownie with Chocolate Sauce

Please let us know of any dietary requirements so we can cater for them