

DINNER PARTY MENU
3 COURSES £32.50

SOUP OF THE DAY

WITH FRESHLY BAKED HOMEMADE BREAD

CLASSIC PRAWN COCKTAIL

WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

CHICKEN LIVER PARFAIT

WITH ONION RELISH, TOMATOES, ROCKET AND OAT CAKES

CHAR-GRILLED MEDITERRANEAN VEGETABLES

WITH HUMMUS, OLIVES AND BALSAMIC ONIONS

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BAKED FILLETS OF RAINBOW TROUT & PARMA HAM

BRAISED LEEKS AND SHALLOTS, CHERVIL BUTTER SAUCE

CHORIZO BUTTER BASTED ROAST FREE-RANGE CHICKEN BREAST

MUSHROOM AND TALEGGIO RISOTTO, WHITE ONION SOUBISE

SPINACH & RICOTTA TORTELLONI

WITH FRESHLY BAKED GARLIC BREAD BRUSCHETTA

SCALLIONS, CHERRY TOMATOES, PARMESAN AND BUTTERNUT SQUASH VELOUTE

CHAR-GRILLED PORK CUTLET

WITH SPICED MIXED BEAN CASSOULET

ALL MAINS ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

ALL SERVED WITH VINE-RIPENED TOMATOES

ADD PEPPERCORN OR BÉARNAISE SAUCE FOR £1

8 OZ SIRLOIN (SUPPLEMENT £10) 10 OZ RIB EYE (SUPPLEMENT £12)

8 OZ FILLET (SUPPLEMENT £15)

MAKE IT A SURF 'N' TURF, ADD 3 COLOSSAL SHRIMP IN GARLIC BUTTER FOR £7.50

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RASPBERRY TRIFLE TORTE

WITH SPONGE FINGERS AND RASPBERRY COULIS

TIRAMISU

WITH STRAWBERRIES, MARSHMALLOWS AND TOFFEE SAUCE

SELECTION OF FARMHOUSE CHEESES

WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF