



The Grill Room
at the square

PARTY MENU
3 COURSES £32.50

FRESHLY PREPARED SOUP OF THE DAY
WITH CRUSTY BREAD

GOATS CHEESE
WITH GRAPE CHUTNEY, PICKLED VEGETABLES AND CRISP BREAD

CHAR-GRILLED SPICED MEDITERRANEAN VEGETABLE AND COUS COUS WRAP
WITH HUMMUS, TOASTED PINE KERNELS AND SWEET CHILLI SAUCE

CLASSIC PRAWN COCKTAIL
WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

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BAKED SMOKED HADDOCK FILLET
WITH BUTTERED SPINACH AND WELSH RAREBIT GLAZE

LEMON AND HERB SCENTED FREE RANGE CHICKEN BREAST
WITH BARLEY RISOTTO, ROOT VEGETABLES AND ROAST CHICKEN JUS

SPICED PORK TENDERLOIN
WITH BUTTERNUT SQUASH VELOUTE, CRUSHED NEW POTATOES AND SPRING ONIONS

COURGETTE, TOMATO AND GRUYERE CHEESE TART
WITH GRILLED ASPARAGUS, POACHED EGG AND CHIVE HOLLANDAISE SAUCE

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

CERTIFIED SCOTCH CHAR-GRILLED STEAKS
ALL SERVED WITH PORTOBELLO MUSHROOM AND ROAST TOMATO.
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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PEAR AND ALMOND TART
WITH CUSTARD

CHOCOLATE PROFITEROLES
FILLED WITH CHANTILLY CREAM

SELECTION OF FARMHOUSE CHEESES
WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF

