

Function Menu

Two choices from each course, plus one vegetarian

Starters

All @ £5.50

Homemade Soups

Farmhouse Vegetable

Leek and Potato

Tomato and Basil with cream and croutons

Gluten Free Vegetable

All @ £6.50

Trio of Melon

Honeydew, Charente and watermelon with strawberry, blueberries, blackberries, raspberries, orange, kiwi, pineapple and a raspberry coulis

*

Ardennes Pate

Belgian coarse pork and liver pate

Served with salad garnish, melba toasts and a black olive relish

*

Sauteed Garlic Mushrooms

In a white wine, cream, paprika and herb sauce

Served with garlic bread on the side

*

Prawn Cocktail

North Atlantic prawns in a marie rose sauce

Served on a bed of lettuce with cucumber twist, cherry tomato, wedge of lemon and paprika

@ £8.00

Smoked Salmon

Scottish oak smoked salmon

With lemon, black pepper, cucumber twist, red pepper and watercress

Served with a pernod mayonnaise

All starters are served with a home baked crusty roll and butter curls

Function Menu

Main Courses

All @ £12.50

Roasts all served with roast potatoes

Roasted Sirloin of English Beef

Served with Yorkshire pudding and horseradish sauce

*

Roasted Leg of English Lamb

Served with Yorkshire pudding and mint sauce

*

Roasted Leg of English Pork

Served with homemade linconshire sausage & herb stuffing and apple sauce

*

Roasted Breast of English Chicken

Served with homemade linconshire sausage & herb stuffing and cranberry sauce

*

Hand Raised Pies all served with minted new or mashed potatoes and

Meat juice gravy

Steak and Kidney

Steak, onion and Guinness

Chicken and Asparagus

*

Char Grill Breast of Chicken

Served with a brandy and mushroom sauce

*

Baked Loin of English Pork

Served with a Kentish cider and bramley apple sauce

*

Local Cod Fillet Wrapped in Parma Ham

Served with a lemon and parsley butter

*

Scottish Salmon Fillet

Seasoned with black pepper and sea salt

Served with a warm hollandaise sauce

Function Menu

Main Courses

All @ £12.50

Vegetarian

Nut Roast Wellington

A roast of walnut, cashew, butternut squash and mushrooms with a goats cheese and apricot centre and wrapped in flaky pastry.

*

Mushroom Stroganoff

*Sautéed mushrooms in red wine and cream sauce
Served on a bed of basmati rice*

*

Butternut Squash, Red Pepper and Spinach Lasagne

With pasta Verdi, béchamel sauce and parmesan cheese

*

Tomato, Basil, black olive and Vegetable Pasta

In a rich homemade sauce

All @ £15.50

Braised Neck Fillet of Lamb

*Seasoned with herbs & garlic
Served in a redcurrant and rosemary gravy*

*

Pan Fried English Duck Breast

Served with a black cherry and bordelaise sauce and black cherries

*

Roasted English Striploin of Beef

*Seasoned with horseradish and herbs
Served with a rich cabernet sauvignon sauce*

*

Grilled Local Sea Bass Fillets

*Seasoned with lemon, black pepper and sea salt
Served on a bed of watercress with lemon and dill butter*

All main courses to include 3 vegetables and potatoes

Vegetable would be a choice of :

Broccoli

Carrots

Peas

Fine Beans

Cauliflower

Function Menu

Desserts

All @ £5.50

Homemade Apple Crumble

Served with Custard

*

Lemon and Ginger Cheesecake

Served with whipped cream, raspberry coulis and sugar curl

*

Toffee and Vanilla Cheesecake

Served with whipped cream, raspberry coulis and sugar curl

*

Warm Chocolate Fudge Cake

Served with whipped cream and sugar curl

*

Black Forest Gateaux

Served with whipped cream and sugar curl

*

Fresh Fruit Salad

Topped with strawberry, blueberries, raspberry, blackberry and cream

All @ £6.50

Homemade Bread and Butter Pudding

With English marmalade and laced with an orange Cointreau liquor

Served with custard

*

Individual Strawberry and Champagne Cheesecake

Served with a strawberry coulis, whipped cream and sugar curl

*

Cheese Board

English stilton, cheddar and brie

Served with a selection of crackers and fresh seedless grapes

Freshly Brewed Pure Colombian Filter Coffee @ £2.50

Served with a luxury after dinner chocolate mint and complimentary refills