



EVENTS MENU SELECTOR 2020

Please select One Starter, One Main Course and One Dessert for your Event

Homemade Soups with Garnish

Carrot & Coriander	£5
Cauliflower & Leek	£5
Broccoli & Stilton	£5
Tomato & Basil	£5
Seasonal Vegetable	£5
Roasted Squash	£5

Select Accompaniment from Crème Fraiche/Herb Croutons/Roasted Garlic/Herb Oil

Starters

Salmon Fishcake, Lemon Mayonnaise	£7
Filled Mushroom, Blue Cheese, Rocket Salad	£6
Chicken Liver Pate, Red Onion Chutney, Crostini	£6
Prawn & Crayfish Cocktail, Classic 'Marie Rose'	£7
Wild Mushroom Tart, Herb Oil	£6
Smoked Salmon, Caper & Lemon Dressing	£7
Buffalo Mozzarella, Sun-Dried Tomato, Pesto Dressing	£6
Smoked Duck, Mixed Leaf Salad, Beetroot & Raspberry Sauce	£7
Warm Goats Cheese Crostini, Watercress Salad	£6

Main Course

Braised Chicken Breast, Chorizo, Olive & Tomato Sauce	£17
Herb Crusted Salmon, Dill Butter Sauce	£16
Slow Cooked Pork Belly, Spiced Apple sauce	£16
Baked Cod, White Wine Sauce	£17
Braised Beef Steak, Red Wine, Mushroom, Baby Onion Sauce	£17
Roast Pork Loin, Apricot Stuffing, Sage Sauce	£16
Grilled Chicken Breast, Pesto Cream	£16
Braised Lamb Shank, Redcurrant & Thyme Sauce	£18
Roast Sirloin of Beef, Wild Mushroom Sauce	£18
Chestnut Mushroom, Blue Cheese, Leek Gratin	£15(v)
Mediterranean Vegetable & Gnocchi Stew, Basil Oil	£15(v)
Pancetta Wrapped Hake, Lemon Butter Sauce	£16

Vegetables & Potatoes

Please choose TWO Vegetable and ONE potato dish appropriate to ALL your main course choices, with the exception of Fish dishes which will be served with Green Vegetables and New Potatoes.

Alternatively, please advise if you would prefer us to choose the most appropriate seasonal accompaniment for your meal.

Green Beans	French Fries
Mange Tout	Crushed New Potato
Cauliflower, Bacon & Cheese	Cut Roast Potato
Seasonal Greens	Mashed Potato
Red Cabbage	New Potato
Carrots & Peas (1 Choice)	Saute Potato
Sautéed Courgette	Garlic & Herb Potato
Broccoli	Dauphinoise Potato
Honeyed Parsnips	Lyonnaise Potato
Sautéed Savoy Cabbage	Spicy Potato Wedges

Desserts

Vanilla Cheesecake, Fruit Compote	£6
Poached Pear, Vanilla Ice-Cream, Chocolate Sauce	£6
Lemon Tart, Berry Coulis	£6
Eton Mess	£6
Warm Chocolate Brownie, Clotted Cream	£6
Sticky Toffee Pudding, Butterscotch Sauce	£6
Blackberry & Apple Crumble, Custard	£5
Rocky Road, Vanilla Ice Cream	£5
Local Cheese, Homemade Chutney, Grapes, Biscuits	£8
Coffee & Chocolate Mints	£2