

Private Dining

Monday to Sunday 3 Course - £32.95

Organiser selects two choices from each course to create their own bespoke menu.

Those selections are then given to the guests to make their choice.

Starters

Homemade Soup of the Day

Tomato & Mozzarella Bruschetta, Dressed Rocket & Pesto Dressing

Chicken Liver Parfait, Apple Chutney, Baby Oatcakes

Classic Prawn Cocktail, Gem Lettuce & Marie Rose sauce

Black Pudding Bonbons, Creamy Mash & Pepper Sauce

Mains

Steak & Ale Pie, Crisp Puff pastry, Seasonal Vegetables & Rustic Fries

Mull Cheddar Macaroni Cheese & Garlic Bread

Breaded Fillet of Haddock, Rustic Fries, Lemon & Tartare Sauce

Breast of Chicken Burger, Pretzel Bun, Iceberg Lettuce & Sweet Chilli Mayo

Penne Arrabbiata, Roast Vegetables, chilli & Tomato Sauce

Desserts

Stick Toffee Pudding, Caramel Sauce & Vanilla Ice Cream

Vanilla Crème Brulee, Homemade Shortbread

Berry Pavlova, Chantilly Cream & Raspberry Coulis

Seasonal Cheesecake, Vanilla Anglaise & Fresh Berries

Warm Apple Pie, Vanilla Ice Cream

**** Food Pre order required for All bookings ****