



Starter Choices

Thai inspired Chancre crab cakes, lemongrass, coriander & root ginger, peppered rocket, sweet chilli jam

Sweet water prawn & Guernsey crab cocktail, shredded iceberg lettuce, Marie Rose sauce

Pressed terrine of duck & whiskey liver parfait, French toast, seasonal fruit preserves

Caesar saladette, cos lettuce, egg, lardons & baked bruschetta, shaved parmesan & anchovy

Niçoise of tuna fish, fine beans, egg, vine tomatoes & potato, French vinaigrette & parmesan

Crab & scorched scallop pots, classic Thermidor infusion with vintage cheddar

Linguini pasta, white crab & vine tomato arrabiata reduction, crushed basil pesto & parmesan

Hot pots of woodland mushroom, bacon, chicken, melted brie, garlic & herb focaccia bread

We will be pleased to prepare a soup of your choice (v)

Avocado pear, fig & Greek feta salad, balsamic dressing (v)

White grape, celery & crisp apple Waldorf salad, cider vinegar & aged walnut dressing (v)



Main Course Choices

Spiced beef, tomato & pasta layered lasagne, oregano & Italian cheese gratin

Slow braised beef steak, caramelised onions, real ale & fragrant thyme

French trimmed pork loin cutlet, cranberry & spiced apple compote, blue stilton glaze

Roast supreme of wild salmon, aromatic béarnaise butter sabayon

Fillet of line caught sea bass, parsley & citrus, noisette butter

Baked cod fillet, Mediterranean spiced crust, chorizo, tomato & crushed basil concassé

Roast loin of lean pork, sage & onion stuffing, Bramley apple puree & crackling

Roast chicken, thyme & rosemary, bacon, sausage & stuffing, pan reduced gravy

Traditional roast sirloin of mustard seared beef, Yorkshire pudding
and pan reduced gravy - £2.95 supplement

Linguini pasta, spinach, sun blushed tomato, roast pine nuts, pesto & parmesan (V)

Flaky pastry pot, wild mushrooms, asparagus & French brie casserole (V)

Tagine of root vegetables, white bean, lentils, all butter couscous & minted yogurt (V)

Thai green vegetable curry, lemongrass, coconut milk & lime leaves, jasmine rice (V)



Dessert Choices

Oatie Bramley apple & cinnamon butter crumble

Madagascan sugar crusted crème brulee

Chantilly creamed choux profiteroles, warm chocolate & Baileys sauce

Baked mascarpone & vanilla bean cheesecake, black cherry & spiced rum compote

Citrus lemon & Italian meringue tart, raspberry sorbet

Sliced seasonal fruits & berries, sweet sugar syrup & thick dairy cream

Steamed sticky toffee & salted caramel pudding, butterscotch sauce

Bavarian chocolate & cream layered torte, morello cherries and chocolate shavings

Retro Peach Melba, raspberry coulis, Chantilly cream & ice cream duo, fan wafers

European cheese selection, complementing biscuits, grapes & balsamic fruit chutney

Fruit sorbets or dairy ice creams

Special diets can always be catered for.

Please ensure that one of your choices is suitable for vegetarians.

Pre-orders are required 7 days in advance of your function. A full 24 hours' notice is required for all changes or cancellations to prevent being charged.