



Private Dining Menu

- Starters -

Salmon and Cream Cheese Parcel

Sautéed Mushrooms

in a creamy garlic sauce with ciabatta & rocket salad

Chicken Caesar Salad

Creamy Mussels

with bacon & cider

- Main Courses -

Crispy Pork Belly

with apple sauce & caramelised onions, served with mash potato and cabbage

Grilled Seabass

served with a side of baked new potatoes & broccoli

Pancetta wrapped Chicken Breast

stuffed with parmesan & spinach, served with seasonal vegetables and sweet potato chips

Beef, Ale & Mushroom Pie

served with peas and honey roast baby carrots

Fresh Herb and Sundried Tomato Risotto

- Desserts -

Seasonal Fruit Salad

Apple Strudel

with vanilla ice cream

Chocolate Pudding

with delicious dark chocolate sauce & raspberry coulis

Cheese Plate

blue cheese, mature cheddar & brie with onion chutney, oat biscuits, grapes, walnut and apple