

THREE COURSE SET PARTY MENU @ £17.95

STARTERS

CURRIED PARSNIP SOUP

With Coconut Milk, Chilli & Coriander

FARMHOUSE STYLE CHICKEN LIVER, SMOKED BACON & BRANDY PATE

With Red Onion Marmalade & Warm Toast

FRESHWATER CRAYFISH & PRAWN COCKTAIL

Bound In A Sweet Chilli & Spring Onion Mayonnaise With Dressed leaves

& Sesame Crostini

DEEP FRIED RED ONION BAHJI

With Grilled Goats Cheese & Tomato Relish

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MAINS

PAN FRIED WEST COUNTRY BEEF RUMP STEAK (£5 SUPPLEMENT)

With A Pink Peppercorn & Tarragon Mustard Béarnaise Sauce', Field Mushroom,

Hand Cut Chips & Mixed Salad (Please Specify Cooking Preference)

GRILLED FILLET OF SEA BREAM

With Cajun Spiced Sweet Potato Chips, Baby Spinach & Olive Tapenade

ROAST BREAST OF CHICKEN WRAPPED IN PARMA HAM

On a Butternut Squash, Sage & Parmesan Risotto With Wild Rocket

OVEN BAKED SPINACH & RICOTTA CANNELLONI

In a Plum Tomato & Basil Sauce With Dressed Leaves

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DESSERTS

VANILLA BEAN PANNA COTTA

With Forest Fruit Compote & Mango Sorbet

DARK CHOCOLATE CUP FILLED WITH MILK CHOCOLATE MOUSSE & SALTED CARAMEL

With Crushed Honeycomb & Chocolate Sauce

TRADITIONAL STICKY TOFFEE PUDDING

With Rum & Raisin Ice Cream & Toffee Sauce

A TRIO OF WEST COUNTRY CHEESES

With Celery, Grapes, Fruit Chutney & Crackers

(£5 DEPOSIT PER PERSON REQUIRED WITH PRE ORDER AT LEAST 1 WEEK BEFORE EVENT)