

Function Menu 2026

To Start

Leek and potato soup with potato garnish and crusty bread and butter (**Ve, Gfoa, Dfoa**)



Stilton and pear arancini with cranberry ketchup, mixed leaves, candied nuts and parmesan (**V**)

Smoked salmon pate with warm stout bred and lemon and chive jam (**Gfoa**)

For Main

Roast chicken breast saltimbocca, Provençale potato cake, roasted Mediterranean vegetables and tomato and oregano sauce (**Gf**)

Braised beef brisket with bourguignon sauce, colcannon mash and roasted root vegetables (**Gf**)

Roast Hake, chorizo and cannelloni bean and spinach casserole (**Gf, Df**)

Rigatoni pasta with roasted squash and garlic sauce, semi dried cherry tomatoes and lemon pangrattato toasted seeds (**V, Df**)

Dessert

Chocolate brownie, candied hazelnuts, blood orange ice cream (**V**)

Lemon posset with vanilla shortbread (**V**)

Croissant bread and butter pudding with vanilla custard (**V**)

Cheese and biscuits (**V**)

2 course - £29.00 per head

3 course - £36.00 per head

Optional tea and coffee to finish - £2.00 a head