

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