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**Two Courses £25.95 per person and Three Courses £31.95 per person**

  


### STARTERS



Please select three of the following choices:

**Lobster Bisque**

**French Onion Soup**

**Tomato and Basil Soup**

**Homemade Chicken Liver Pâté**

with cumberland sauce served with warm toast

**Thai Vegetable Curry**

with rice and flatbread

**Breaded Mushrooms**

stuffed with blue cheese accompanied by a garlic aioli

**Smoked Chicken**

served with a crisp pancetta and avocado salad

**Classic Prawn Cocktail**

with brown bread and butter soldiers

**Chef's Homemade Thai Fish Cakes**

**Ham Hock Terrine**

with lightly pickled vegetables

  


### MAINS



Please select three of the following choices:

**Chicken Coq au Vin with a Creamy Mash**

**Herb Crusted Fillet of Cod with Roasted Vine Tomatoes**

with new potatoes and a pesto dressing

**Roast Sirloin of Beef Served with a Yorkshire Pudding**

with crispy roast potatoes and pan gravy

**Wild Mushroom and Baby Corn Fricassee Served**

with roasted red peppers and fragrant rice

**Supreme of Chicken Served Over a Fondant Potato**

with a white wine and grain mustard cream sauce

**Grilled Fillet of Salmon**

with buttered new potatoes and a classic hollandaise sauce

**Chef's Favorite - Roast Rump of Lamb**

served pink, carved over a dauphinoise potato with a port wine Jus

**Creamy Broccoli and Stilton Lasagne**

with a crisp green salad



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**DESSERTS**

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Please select three of the following choices:

**Classic French Lemon Tart**

with raspberry sorbet

**Warm Chocolate Brownie**

with vanilla ice cream

**Crème Caramel**

with whipped guernsey cream and fresh strawberries

**Chocolate Bread and Butter Pudding**

with custard

**Vanilla Cheesecake**

with chocolate sauce

**Selection of Cheese and Biscuits, Celery, Grapes and Chutney**