

## **Private Dining Menu**

### **Starters**

Chicken Caesar Salad – Topped with succulent chicken and crispy croutons

Chicken Liver Pate – Accompanied by a Cumberland sauce and toasted brioche

Classic Seafood Cocktail – Atlantic prawns on a bed of crisp lettuce topped with a tangy Marie Rose Sauce

Freshly Prepared Soup – Choice of Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato

Wild Mushroom Tartlet – Sautéed wild mushrooms in a cream and spinach sauce in a crisp pastry case

Duo of Melon – With strawberry compote & topped with seasonal berries and fresh mint

### **Main Courses**

Roast Turkey – Roast breast of turkey accompanied with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce

Topside of Beef – Served with a Yorkshire pudding & a Bordelaise sauce

Trio of Sausages – Prime sausages served on creamed potato and topped with a rich onion gravy

Traditional Roast Chicken Breast – Served with a rich roast gravy and creamy bread sauce

Roast Shoulder of Pork – With crackling & apple sauce

Parma Wrapped Chicken (£2.00 supplement per person) – Breast of chicken stuffed with spinach, mushrooms, garlic & smoked bacon wrapped in parma ham and accompanied by a mushroom and white wine cream sauce

Rump of Lamb (£4.00 supplement per person) – Roasted rump of lamb served on a rosti potato with a red wine gravy and served with mint jelly

Salmon and dill en croute (£2.00 supplement per person) – Supreme of salmon marinated with dill, wrapped in pastry and served with a mild mustard and chardonnay sauce

Stuffed Aubergine (v) – Stuffed with seasonal roasted Mediterranean vegetables

Caramelised Red Onion & Goats Cheese Tart (v) – Drizzled with herb oil and served with mixed leaves

Open Roasted Vegetable Lasagne (v) – Served with a crisp green salad and garlic & herb bread

All accompanied by chef's selection of potatoes & vegetables

### **Desserts**

Sticky Toffee Pudding – Served with a rich butterscotch sauce & fresh cream

Chocolate Truffle Torte – A rich chocolate mousse served with seasonal berries

Tart au Citron (£2.00 supplement per person) – A light, refreshing citrus tart topped with whipped cream

Bread and Butter Pudding – Served with warm crème anglais

Assiette of Chocolate Desserts – (£3.00 supplement per person) – A miniature selection of chocolate surprises

Vanilla Cheesecake – Served with a fruit coulis

**Two Courses, including tea/coffee and after dinner mints - £24.50 per person**

**Three Courses, including tea/coffee and after dinner mints - £30.00 per person**