



Free Room Hire
When Catering
for 30+

PRIVATE DINING

Two Course £30
Three Course £35

Appetizer

- Tomato and Basil Bruschetta (V,VE,NGCI)
- Soup of the day served with sourdough bread (V,VE,NGCI)
- Smoked salmon fish cake served on a bed of spinach with tomato and chive sauce. (NGCIA)
- Crispy sticky chicken bites served with sweet chilli jam (NGCIA)

Main Course

- Braised Blade Of Beef - Creamy mash, medley of seasonal vegetable with red wine & rosemary jus. (NGCI)
- Chicken Chasseur - with new potatoes with seasonal roasted vegetables (NGCIA)
- Herb Crushed Salmon served with citrus potatoes and tenderstem broccoli & hollandaise sauce. (NGCI)
- Cream Wild Mushroom Risotto served with parmesan & truffle oil (V,NGCIA)
- Plant Based Burger served on a pretzel bun, baby gem lettuce, tomato, red onion, vegan cheese & skinny fries (VE)

Dessert

- Triple Chocolate Brownie with smashed honeycomb and vanilla pod ice cream
- Lotus Biscoff Cheesecake with vanilla pod ice cream (V)
- Lemon Tart served with raspberry crumble and raspberry sorbet (V,NGCI)
- Chocolate & Raspberry torte with raspberry crumble & vanilla ice cream (VE)
- Cheeseboard selection with seasonal chutney, grapes and celery with a selection of savory biscuits (£3.00 Supplement) (NGCIA)

NGCI-Non-Gluten Containing Ingredients | NGCIA- Non Gluten Containing Ingredient Amendment Possible On Requests

