

## **MENU 1**

### **STARTERS**

#### **Chef's home-made Soup of the Day**

(served with crusty roll)

#### **Traditional Prawn Cocktail**

(norwegian prawns on a bed of tossed salad smothered with tomato mayonnaise, served with a crust roll)

### **MAINS**

#### **Roast Beef with Yorkshire Pudding**

(sliced roast beef served with home-made Yorkshire pudding & gravy)

#### **Chicken Chasseur**

(chicken supreme smothered in a tomato, onion, tarragon red wine sauce)

#### **Salmon & Prawn**

(fillet of salmon poached, smothered in a prawn & tomato sauce)

Choice of Vegetables & Potatoes

### **DESSERTS**

Apple Pie (served hot or cold)

Cheesecake

Chocolate Fudge Cake (served hot or cold)

Home-made Ginger Sponge

(all above served with a choice of ice-cream, pouring cream or custard)

**£14.95 per person**

**Room hire charge £100.00 if under fifty people. Room hire charge free if over fifty people.**

**Additional choices for MENU 1**

**STARTERS**

**Chef's home-made Soup of the Day**

**Traditional Prawn Cocktail**

**Chicken Liver Pate**

**Melon & Pineapple topped with sorbet**

**Egg Mayonnaise**

**MAINS**

**Roast Beef, Pork, or Turkey**

**Cod & Prawns**

**Mince & Dumplings**

**Choice of Vegetables & Potatoes**

**DESSERTS**

Apple Pie (served hot or cold)

Cheesecake

Chocolate Fudge Cake (served hot or cold)

Home-made Ginger Sponge

( all above served with a choice of ice-cream, pouring cream or custard)

**£14.95 per person**

Room hire charge £100.00 if under fifty people. Room hire charge free if over fifty p

**MENU 2**  
**STARTERS**

**Peppered Black Pudding**

(battered black pudding smothered in a black peppercorn sauce finished with cream)

**Home-made Chicken Liver Pate**

(home-made pate served with a crusty roll and Cumberland sauce)

**Breaded Garlic Mushrooms**

(served with garlic & bbq dips)

**MAINS**

**10 oz Gammon & Pineapple**

(prime thick cut gammon served with pineapple)

**Steak & Mushroom Pie**

(diced steak cooked with mushrooms in a tasty gravy topped with flakey pastry)

**Lasagne**

(layers of bolognaise sauce topped with white sauce finished with cheese & baked)

**BBQ Chicken & Ham**

(breast of chicken breadcrumbed topped with bbq sauce & ham baked with mozerella cheese)

**Choice of Roast**

(served with home-made Yorkshire pudding & gravy)

**Fish & Fowl**

(chicken supreme stuffed with prawns smothered in a creamy peppercorn sauce)

**DESSERTS**

Apple Pie (served hot or cold)

Hot Chocolate Fudge Cake(served hot or cold)

Cheesecake

Home-made Jam Roly Poly

(all above served with a choice of ice-cream, pouring cream or custard)

**£16.95 per person**

**ROOM HIRE CHARGE £100.00 IF UNDER FIFTY PEOPLE**

**ROOM HIRE CHARGE FREE OVER FIFTY PEOPLE**

**Additional choices for MENU 2**

**STARTERS**

Chef's Home-made Soup of the Day

Fanned Melon & Prawn

**MAINS**

10 oz Braised Steak

Chicken Dijon

(mains served with vegetables of the day & potatoes)

**DESSERTS**

Apple Pie (served hot or cold)

Chocolate Fudge Cake (served hot or cold)

Cheesecake

Home-made Jam Roly Poly

(all above served with a choice of ice-cream, pouring cream or custard)

**£16.95 per person**

**ROOM HIRE CHARGE £100.00 IF UNDER FIFTY PEOPLE**

**ROOM HIRE CHARGE FREE OVER FIFTY PEOPLE**

**MENU 3**  
**STARTERS**

MELON & AVACADO & PRAWNS

(Fanned melon with avocado with prawns smothered with tomato mayonnaise)

Chef's Home-Made Soup of the Day

(served with a crusty roll)

**MAINS**

Lamb Shank

(served with a rosemary & redcurrant mint sauce)

Chicken & Smoked Salmon

(chicken supreme stuffed with smoked salmon smothered in a prawn & tomato basil sauce)

Beef Wellington

(fillet of beef topped with mushroom duxelle encased in puff pastry)

(above mains served with vegetables of the day & potatoes)

**DESSERTS**

Apple Pie (served hot or cold)

Chocolate Fudge Cake (served hot or cold)

Cheesecake

Home-made Jam Roly Poly

( all above served with a choice of ice-cream, pouring cream or custard)

£19.95 per person

ROOM HIRE CHARGE £100.00 if UNDER FIFTY PEOPLE

ROOM HIRE CHARGE FREE OVER FIFTY PEOPLE

**Additional choices for MENU 3**

**STARTERS**

**Dressed Crab**

**Garlic Mushroom & Smoked Bacon**

**Countryman salad**

**Smoked Salmon Platter**

**Horsdovers**

**Mixed Melon Pearls**

**MAINS**

**Asparagus Chicken**

**Roasted Duck Breast**

**Roasted Rack of Lamb**

**Fillet of Salmon & Cod**

**DESSERTS**

Home-made Profiteroles served with chocolate sauce

Raspberry Pavolova

Whisky Trifle

Lemon meringue Ice-Cream Cake

(coffee & Mints)

**£19.95 per person**

**ROOM HIRE CHARGE £100.00 IF UNDER FIFTY PEOPLE  
ROOM HIRE CHARGE FREE OVER FIFTY PEOPLE**

# **VEGETARIAN**

## **Mushroom & Sweetcorn Pasta Bake**

(mushrooms, sweetcorn cooked in a garlic cream sauce topped with mozerella cheese)  
**£7.35**

## **Chilli Five Bean**

(mixed beans cooked with onions, mushrooms, peppers, tomato, chilli sauce,  
served with rice, chips or half & half)

**£7.35**

## **Mushroom & Peppers Korma**

(mushrooms & peppers cooked in a coconut curry sauce served with rice, chips or half & half)  
**£7.35**

## **Asparagus & Corriander Lemon Risotto**

(asparagus cooked with coriander, garlic, lemon, & rice, in a cream sauce)

**£7.55**

## **Vegetable Curry**

(mixed seasonal vegetables cooked in a mild curry sauce served with rice, chips, or half & half)  
**£7.45**

## **Oriental Sweet & Sour**

(oriental vegetables cooked in a sweet & sour sauce served with rice, chips, or half & half)  
**£7.45**

## **Tagliatelle Mushrooms & Broccoli**

(broccoli, mushrooms, cooked in a cheese sauce finished with mixed nuts and tagliatelle)  
**£7.65**