

Private Party Menu

Starters

Homemade soup of the day served with croutons, parsley and swirl of fresh cream

Pan fried button mushrooms with stilton and port served in a pastry basket

Poached Scottish salmon served on seasonal salad leaves with a red pepper and spring onion dressing

Smooth chicken liver pate served with an onion chutney, dressed salad leaves and toasted stone baked bread

Main Courses

Pan seared Scottish salmon with a lemon vermouth and dill sauce, garnished with samphire

28 day aged hand carved rib of beef, wholegrain duchess potato, Yorkshire pudding and roast stock gravy

£2 supplement for beef

Roast Fylde chicken breast served with a balsamic orange and rosemary reduction

Spicy trofie pasta with garlic, tomato and chestnut mushrooms

All main courses served with rosemary roasted potatoes and seasonal vegetables

Desserts

Secret recipe sticky toffee pudding served with vanilla ice cream

Selection of cheeses served with savoury biscuits, celery and grapes

Lemon and ginger crunch served with fresh cream

Vanilla and chocolate ice cream with raspberry coulis and white chocolate pencils

Coffee & Chocolates

£20.50pp

This menu is for parties of 15 and above, a deposit of £5 per person is required ASAP.

A pre-order of menu choices is required 2 weeks prior to the date of your function.

Final payment is due on the day of your function.