

# Private Party Menu

## *Starters*

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

*Smooth chicken liver pate enhanced with dry cure bacon served with a Cumberland sauce, salad leaves & toasted stone baked bread*

*Blue cheese & chestnut mushroom tart served with seasonal dressed salad leaves*

*Smoked Scottish salmon & king prawns with a light chilli & lime dressing served on rocket salad*

## *Main Courses*

*28 day aged hand carved rib of beef served with dauphinoise potatoes, Yorkshire pudding & red wine jus **£2.00 supplement***

*Pan seared Scottish salmon with a watercress sauce*

*Chicken breast served with a white wine, cream & field mushroom sauce garnished with fresh sage*

*Spiced roasted butternut squash & red peppers served with long grain rice*

***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 & grapes*

*Vanilla ice cream with marbled chocolate pencils*

*Blackcurrant cheesecake served with fresh cream*

## *Coffee & Chocolates*

***£19.50pp***

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.