

Private Party Menu

Starters

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

Smooth chicken liver pate, served with a shallot chutney, salad leaves & toasted ciabatta

Smoked trout fillet on an orange & rocket salad dressed with a citrus vinaigrette

Pan fried wild mushrooms with a hint of garlic, flamed with brandy & finished with cream served in a puff pastry case with balsamic salad leaves

Main Courses

28 day aged hand carved rib of beef served with wholegrain mustard mash, Yorkshire pudding & chestnut mushroom & red wine sauce

Lemon & thyme roasted chicken breast with sautéed leeks & fine beans

Pan seared Scottish salmon with a lemon, prawn & dill sauce

Trofie pasta with spicy tomatoes, garlic & 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 & grapes

Vanilla ice cream with marbled chocolate pencils

Caramel centred chocolate mousse served with fresh cream

Coffee & Mints

£19.50pp

This menu is for parties of 15 and above, a deposit of £5 per person is required and also a pre-order of food is required 2 weeks prior to the date of your function.