



PRIVATE EVENTS MENU

STARTERS

Chef's Soup

Prepared daily and served with freshly baked bread

Jerk Chicken Caesar Salad

Served with croutons, parmesan shavings and a Caesar dressing

Goats Cheese & Caramelised Red Onion Bruschetta (V)

Served with a balsamic red onion and rocket salad

MAIN COURSES

Sugar Pip Bacon Chop

Served with a with Bubble and Speak Croquette, Apple Puree and Cider Jus

Pan-Fried Chicken Supreme

Served with a spiced carrot puree, green vegetables and red wine sauce

Pan-Fried Fillet of Hake

Served with a with Tomato & Chorizo Ragu with Basil Oil

SIDES

All main courses are served with a selection of vegetables, roast potatoes and creamed potatoes

DESSERT

Apple and Berry Crumble with Anglaise and Vanilla Ice Cream

Chocolate Brownie with Hazelnut Chocolate Sauce and Ice Cream

Lemon Posset with Raspberry Jel and Shortbread Biscuit

Freshly brewed tea and coffee to be served