



Function Menu for Parties of 8 or More Only

£30-00

Starters

Savoury smoked Salmon & Lemon Panna Cotta
Tiger Prawns & Asparagus tips, Balsamic glaze.

Chicken Liver, Pistachio & Port cream Pate with spicy
Apple & Pear chutney, Melba toast.

Tomato, Basil & Buffalo Mozzarella Tian topped with micro
herb salad, fresh basil pesto. (v)

Trio of sliced Melon, Mulled spiced Berries & Lemon sorbet. (v)

Home made Soup of the day, oven baked Granary Roll, Salted Butter. (v)

Main Courses

Wild Pheasant breast, woodland Mushroom, Shallot & Herb stuffing,
Madeira wine sauce, buttered Potato mash with a Cranberry compote.

Slow roast fresh Turkey breast, Chestnut stuffing, roast Potatoes, spiced
Cranberries & Turkey gravy.

Beef Medallions, Peppercorn Sauce & Buttered mash Potato.

Baked Fillet Haddock bound in Parma Ham upon Potato buttered
mash with a Lemon grass Chilli & Lime cream sauce.

Cheshire Cheese, Leek & Rosemary Bread & Butter pudding with a white wine cream sauce. (v)

Desserts

Brie, Cheddar & Stilton Cheeses With Biscuits, Celery & Grapes

Christmas Pudding & Brandy sauce.

Old English Treacle Tart.

Raspberry Marbled Cheesecake, Crunchy biscuit base & Raspberry Coulis.

Deposits of £15-00 per person required when making your booking

Pre Orders must be given 48 hours in advance.

This Menu Excludes New Years Eve