



Starters

Soup of the season (v)

~

Artisan Bread, Olives & Sunblush Tomato (v)

~

Creamy Garlic Mushrooms & Spinach with a Parmesan & Herb crust topping (v)

~

Grilled Avocado Topped with a Spinach & Sunblush Tomato Risotto (v)

~

Crispy Chorizo, Sunblush Tomatoes & Rocket Salad

~

King Prawns cooked in a Lime, Chilli & Coriander Butter

~

Asparagus & Mozzarella wrapped in Prosciutto

Please select up to 3 starters for your party!



Mains

*Homemade Pie of the Season
Served with Creamy Mash, and Seasonal Veg*

~

*Classic Beef Bourguignon
with Creamy Mash & seasonal Veg*

~

*Lamb Tagine/Vegetable Tagine (v)
Served with a medley roast vegetable couscous
Flat Bread and Falafel*

~

*Pan Seared Cod Loin served on a Creamy White Wine &
Sunblush Tomato Risotto*

~

*Thai Green Vegetable Or Chicken Curry with a Zesty
Coriander & Coconut Rice (v)*

~

*Salmon & Cod Fishcakes served with a Tomato & Roast
Red Pepper Sauce, & Beetroot, Spring Onion Salad*

Please select up to 3 mains for your party!



Desserts

Classic Creme Brûlée

~

Very Berry Panna Cotta

~

*Jam Roly-Poly
served with Custard*

~

*Upside Down Caramel & Apple Tart served with
Vanilla Pod Ice Cream*

~

Silky Milky Chocolate Pot

~

Profiteroles topped with Chocolate Sauce

~

Chefs Special

Please select up to 3 desserts for your party!