



# THREE COURSE FUNCTION MENU

THREE COURSES £36.00 PER PERSON

## TO START

Carrot & Ginger with creamed coconut Soup  
Finished with parsley and chilli flakes, breads

Panko Fried Ham Hock Terrine  
With homemade piccalilli, pickled vegetables

Prawn and Crayfish Cocktail  
With little gem and traditional marie-rose dressing, bloomer bread

## TO FOLLOW

Slow Roast Pork Belly with Crackling  
Colcannon mash, apple chutney and pork jus

Chicken Supreme  
creamy mushroom stroganoff sauce with steamed wild rice

Pan Roasted Fillet of Hake  
crushed potatoes, roasted vine tomatoes, and caper sauce

Mushroom & Cream Cheese Risotto Cakes  
With crisp Panko breadcrumbs, on courgette puree with wilted spinach

## TO FINISH

Double Chocolate Brownie  
With mixed berry compote & vanilla ice cream

Baileys Crème Brûlée  
With shortbread

Lemon Posset  
With raspberry coulis and shortbread

Simple Cheese Board Dessert  
With Blue, Brie & Cheddar - £3 supplement

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.  
A 10% discretionary service charge is added to your bill.