



£32.50 PER HEAD MENU

STARTERS

CHOOSE BETWEEN

Prawn Cocktail

Mushroom & Garlic Soup

Chicken Liver Parfait with Redcurrant Spiced Cordial

MAINS

CHOOSE BETWEEN

Sirloin of Roast Beef served with goose fat roasted potatoes and seasonal Vegetables

Seasoned Chicken Supreme with goose fat roasted potatoes and seasonal vegetables

Beetroot Wellington encased in puff pastry served with Roasted Potatoes and Seasonal Vegetables

DESSERTS

CHOOSE BETWEEN

Homemade Cookies & Cream Cheesecake

Homemade Traditional Lemon Meringue pie

Chocolate Fuge Cake served with Cream or Vanilla Rossi Iced cream



£42.50 PER HEAD MENU

STARTERS

CHOOSE BETWEEN

- Arancini with Piperade
- Wild mushrooms on toasted briche
- King Prawn with Fil pastries with sweet chilli dip
- Bruchetta with parma ham
- Tempura belly pork bites

MAINS

CHOOSE BETWEEN

- Salmon en croûte with prawn and tarragon sauce, sautéed potatoes, and seasonal vegetables.
- Pan-fried chicken supreme with creamy garlic and mushroom sauce, crispy confit potatoes, and seasonal vegetables.
- Beef bourguignon with colcannon.
- Leek and butternut squash risotto.
- Lamb shank with rich gravy, served on a bed of mash.

DESSERTS

CHOOSE BETWEEN

- Homemade White Chocolate Cheesecake
- Homemade Chocolate Profiterole Tortes
- Homemade Topsy Trifle



£52.50 PER HEAD MENU

STARTERS

CHOOSE BETWEEN

Brûlée camembert - caramelized cheese with pickled sweet apple chutney, sugared walnuts, and melba toast.

Cured salmon with prawns, pickled salad, dill & lime crème fraîche.

Pea & mint spring onion soup with homemade parmesan biscuits.

Mini Yorkshire pudding shepherd's pie.

MAINS

CHOOSE BETWEEN

Grilled sea bream on a bed of champagne velouté sauce, served with braised fennel, tomato concassé, dill, and crushed new potatoes.

Château briand with crispy confit potatoes, black garlic jus, and watercress.

Confit duck à l'orange - served on a bed of braised red cabbage with a tangy orange sauce and gratin dauphinois.

Poulet rôti - corn-fed marinated roasted half chicken with confit potatoes, herbs, and garlic butter.

Rack of lamb - pistachio and mint encrusted rack of lamb, sweet potato mash, and red wine jus.
Ratatouille.

All served with our seasonal Vegetables

DESSERTS

CHOOSE BETWEEN

Sticky toffee and Date pudding & butterscotch sauce - 53 Special!

Eton Mess with Mango & Tropical fruits

Blue berry and Passionfruit Drizzle cake

Cheesecake of your choice.

All guests welcomed with a glass of prosecco or House wine or house lager.