

PARTY MENU

Freshly Prepared Soup of the day

With crusty bread

Goats Cheese Crostini

With chicory and pear salad, walnut dressing

Prawn Cocktail

With lemon and wholemeal bread

Chicken Liver Parfait

With ugly toast and onion marmalade

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Char-Grilled Certified Scotch Sirloin steak

With portobello mushroom, roast tomato and béarnaise sauce

Coq Au Vin

Braised chicken with red wine, bacon lardons, mushrooms and onions

With potato gnocchi

Fresh Market Fish Dish of the Day

Wild Mushroom Risotto Cake

With grilled courgette, poached egg and tomato dressing

All mains are served with a selection of seasonal vegetables and potatoes

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Pear and Almond Tart

With butterscotch sauce

Profiteroles

With Chantilly cream and chocolate sauce

Selection of Farmhouse Cheeses

With fruit chutney and biscuits

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COFFEE