

## **Bronze Dinner Menu**

**3 course – £25.95**

**2 course – £21.95**

**1 course - £14.95**

Minimum 20 guests. (plated roast).

Minimum 40 guests. (carvery).

Available to book Monday – Saturday: 12pm – 9pm.

### **Starters**

**Spiced carrot and parsnip soup** topped with croutons. (V) (VE) (GF available)

**Brussels pate** with toast. (GF available)

**Deep fried whitebait** with tartar sauce.

### **Mains**

Choice of three meats from the following:

**Topside of west country beef**

**Loin of pork**

**Crown of turkey**

**Roast chicken breast**

**Rolled leg of lamb**

Plus garlic and thyme roast potatoes, sage and onion stuffing, Yorkshire pudding, selection of seasonal vegetables and homemade gravy.

**Sea bass fillet** with lemon butter. (GF)

**Brie, mushroom and cranberry wellington** with vegetable gravy. (V)

**Homemade vegan nut roast** with sun blushed tomato sauce. (VE) (GF)

### **Desserts**

**Apple crumble** with custard.

**Chocolate sponge pudding** with chocolate sauce and ice cream.

**Vanilla cheesecake** with cream. (GF)

*VE – Vegan V – Vegetarian GF – Gluten Free. Dishes marked ‘option available’ can be altered to meet dietary requirements.*

### **Arrival or post-meal drinks**

**Apple or orange juice** £3.00pp.

**House red, white or rose wine** £5.50pp.

**Prosecco** £7.00pp.

**Tea and coffee** £2.00pp.

***Final numbers, food choices, special dietary requirements, table plan and payment required seven days prior to your booking.***