

Gold Dinner Menu

3 course – £34.95

2 course – £29.95

Minimum 20 guests.

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

Starters

Crispy calamari with sweet chilli dipping sauce and dressed leaves.

Marinated chicken satay skewers with a Thai peanut dip. (GF)

Vegetable gyozas (VE)

Fried Japanese dumpling with soy, honey and coriander sauce.

Mains

Seared duck breast with pac choi, rosti potato and plum sauce. (GF)

Pork tenderloin with scrumpy cider sauce, sauté potatoes, seasonal vegetables and crispy black pudding.

Pan fried hake fillet on creamed cabbage and bacon with roasted new potatoes. (GF)

Mediterranean vegetable risotto with fresh parmesan and pea shoots. (V) (GF) (VE available)

Desserts

Bailey's brioche bread and butter pudding with clotted cream, ice cream and chocolate sauce.

Tart au citron with lime syrup and stem ginger ice cream.

White chocolate and raspberry crème brulee with homemade shortbread. (GF available)

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.