

Silver Dinner Menu

3 course – £28.95

2 course – £24.95

Minimum 20 guests.

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

Starters

Creamy garlic mushrooms in a creamy white wine and garlic sauce on toasted crusty bread. (GF available)

Leek and potato soup with crusty bread roll. (VE) (GF available)

Pear and blue cheese salad with walnut dressing. (V) (GF)

Mains

Italian chicken (GF)

Breast of chicken stuffed with mozzarella, basil and sun blushed tomatoes, wrapped in Parma ham and served on sauté potatoes with baby corn, green beans and white wine and cream reduction.

Salmon fillet with tarragon hollandaise sauce, wilted spinach, steamed broccoli and buttered new potatoes. (GF)

Homemade Mediterranean vegetable lasagne with garlic bread and salad. (V)

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

Desserts

Apple crumble with custard.

Mixed berry Eton mess (GF)

Sticky toffee pudding with vanilla ice cream.

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.