

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 £2.00 supplement)

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.