



STARTERS

Chunky vegetable soup (G/F) (VEGAN)
served with homemade bread (G/F option available)

Breaded panko & Thai spiced marinated salmon fishcake
with sweet chilli sauce and Thai salad

Pancetta, cherry tomato & spring onion tartlet
with dressed leaves and home-made chutney

Creamy garlic mushrooms topped with cheese & herb gratin (V)
sided with toasted bread

DESSERTS

Homemade Biscoff cheesecake (V)

Homemade chocolate mousse (G/F) (V)

Homemade treacle tart (V)
with a creamy custard

Homemade sticky toffee pudding (V)
with butterscotch sauce

MAIN COURSE

Chicken breast stuffed with chorizo, wrapped in smoky bacon & topped with a tomato ragu
served with cheese and chive dauphinoise potato and sea salted mange tout

10-hour braised top rump steak, cooked in own jus (G/F)
with seasonal vegetables and fondant potato

Duo of locally sourced Cumberland sausage
sat on fried red onion mashed potato and orange glazed carrots

Grilled skin on cod with tomato hollandaise (G/F)
sat on crushed new potatoes with fine green beans

Loaded Cajun spiced courgette (G/F) (VEGAN)
topped with Mexican style beans, sided with sauteed potatoes

Tomato and basil pasta, drizzled with a herb oil (VEGAN)
accompanied by home-made focaccia bread

We can suit dietary needs where possible and must be made aware of dietary requirements ahead of your event. Please speak to the events team if you have any questions.

Two course £25.00

Three course £33.00

Add tea & coffee £2.50 pp

All prices exclude VAT