

PARTY MENU 1

Leek, Potato and Stilton Soup

Stilton Crouton, Fresh Baked Bread

Homemade Chicken Liver and Brandy Pate

Red Onion Marmalade, Toasted Bread and Salad

Prawn Cocktail with a Twist

Fresh Prawns, Marie Rose Sauce bound with Apple and Cucumber over Mixed Leaves

Sautéed Stilton Mushrooms

Baked Focaccia and a Rich Stilton Cream

Seafood Gratin Thermidor

King Scallops, King Prawns, Crab and Cod, White Wine, Light Mustard Cream with Gratinated Cheese

XXXXX

Roast Sirloin of Welsh Black Beef

Goose Fat Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Roast Free Range Chicken Breast

Goose Fat Roast Potatoes and Homemade Gravy

Sea Bass

Dauphinois Potatoes White Wine, Garlic and Herb Cream

Beer Battered Cod

Served with Chips Peas and Tar Tare Sauce

Goats Cheese and Sundried Tomato Risotto

Mushroom and Parsnip Nut Roast

Roast Potatoes, Creamy Pepper Sauce

XXXXX

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Baileys Cheesecake

Served with Honeycomb Ice Cream

Apple and Raspberry Crumble

Served with Custard

Cream Tea Scone and Butter Pudding

Topped with Clotted Cream and a scoop of Vanilla Ice Cream

2 Courses £15.95

3 Courses £19.95