

Party Menu Selection

Menu 3 – ONLY ONE CHOICE PER PARTY	Quantity
Lasagne with garlic bread	
Chicken, leek & bacon pie	
Steak & ale pie	
Lemon pepper chicken & salad	
Curry	
Fish pie (<i>£1 supplement per person</i>)	
Menu 4 – Choose two courses per person	Quantity
Starters: Deep fried goats cheese with red onion marmalade	
Tiger prawns in filo pastry with sweet chilli dip	
Duck, spring onion & ginger parcels	
Paté & toast	
Mains: Lasagne with garlic bread	
Chicken, leek & bacon pie	
Steak & ale pie	
Lemon pepper chicken & salad	
Curry	
Fish pie (<i>£1 supplement per person</i>)	
Desserts: Profiteroles	
Treacle tart	
Cheesecake	
Sticky toffee pudding	
Cheeseboard (<i>£2 supplement</i>)	
Menu 6 - Three course all inclusive meal	Quantity
Starters: Scallops	
Wild mushroom gratin	
Duck, spring onion & ginger parcels	
Main: Venison with redcurrant and port jus	
Fish (Season dependent)	
A vegetable & goats cheese tower	
Escalope of tenderloin pork with Marsala reduction	
Desserts: Caramelised apple, white chocolate & cheesecake rosettes	
Passionfruit & raspberry cheesecake	
Cheeseboard	