

Set menu

Minimum 10 people-pre-order only

Starters

(v) Roasted red pepper and tomato soup (cbgf)

crusty bread roll and butter.

Warm chicken Caesar salad

With crunchy croutons.

(v) Sautéed garlic mushrooms (cbgf)

In a creamy garlic sauce.

(Vegan options also available)

Chefs' signature pate jar (cbgf)

caramelised red onion chutney and sundried tomato focaccia.

Main Courses

Roast duo of meats (cbgf)

roast top-side of beef and roast chicken with all the trimmings.

Vegan Roast (gf)

*Crushed and roasted chickpeas, sweet potatoes, and butternut squash
in a blend of aromatic Mediterranean herbs and spices.*

Pan seared fillets of seabass and salmon

on crushed new potatoes topped with a tangy salsa verde.

Chargrilled tandoori chicken kebab (gf)

served with rice, salad and a mint yoghurt dipping pot.

(veg/vegan) Butternut squash, chickpea and spinach curry (cbgf)

served with boiled rice and garlic naan.

Desserts

Lemon and lime cheesecake with fresh cream (gf)

Warm chocolate brownie with fresh cream

Warm apple pie with custard (gf)

(Vegan) Warm apple pie (gf) with non-dairy ice cream

£23.50 per person