

PRIVATE PARTY MENU



10 - 60 PEOPLE

IN OUR PRIVATE PARTY ROOMS, WE HAVE THREE LOVELY MENUS AVAILABLE FOR YOU TO CHOOSE FROM FOR YOUR EVENT.

£38 SET MENU

STARTER

GOATS CHEESE SALAD
ROASTED & MARINATED BABY
BEETROOTS, TOASTED NUTS & SEEDS,
SHERRY VINEGAR & HONEY DRESSING
(V)

MAIN

FILLET OF BEEF
POTATO PUREE, SEASONAL
VEGETABLES, ROASTED BABY ONIONS
& RED WINE JUS

PEA & MINT RAVIOLI
PEA PUREE, FRESH PEA & PEA SHOOT
SALAD (V PRE ORDER REQUIRED)

DESSERTS

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE & VANILLA ICE
CREAM

TEA & COFFEE

NESPRESSO COFFEE
ESPRESSO, CAPPUCCINO, AMERICANO,
LATTE OR WHITE COFFEE

JING TEA
ENGLISH BREAKFAST, PEPPERMINT,
BLACKCURRANT & HIBISCUS,
DARJEELING 2ND FLUSH, CAMOMILE
OR LEMONGRASS & GINGER

£34 SUNDAY SERVICE

STARTERS

ROAST TOMATO SOUP
ARTISAN BREAD, ROCKET & PARMESAN
PESTO (V)

GOATS CHEESE SALAD
ROASTED & MARINATED BABY
BEETROOTS, TOASTED NUTS & SEEDS,
SHERRY VINEGAR & HONEY DRESSING
(V)

MAINS

SIRLOIN OF BEEF
YORKSHIRE PUDDING, ROAST
POTATOES, SEASONAL VEGETABLES &
HOMEMADE GRAVY

SHOULDER OF LAMB
YORKSHIRE PUDDING, ROAST
POTATOES, SEASONAL VEGETABLES &
HOMEMADE GRAVY

PEA & MINT RAVIOLI
PEA PUREE, FRESH PEA & PEA SHOOT
SALAD (V)

DESSERTS

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE & VANILLA ICE
CREAM

CHEESE & BISCUITS
SELECTION OF ENGLISH CHEESES,
BISCUITS & HOMEMADE CHUTNEY

TEA & COFFEE

NESPRESSO COFFEE
ESPRESSO, CAPPUCCINO, AMERICANO,
LATTE OR WHITE COFFEE

JING TEA
ENGLISH BREAKFAST, PEPPERMINT,
BLACKCURRANT & HIBISCUS,
DARJEELING 2ND FLUSH, CAMOMILE
OR LEMONGRASS & GINGER



£42 CHOICE MENU

PLEASE NOTE THAT OUR CHOICE MENU IS AVAILABLE FOR EVENTS UP TO 32 GUESTS.

STARTERS

ROAST TOMATO SOUP

ARTISAN BREAD, ROCKET & PARMESAN PESTO (V)

GOATS CHEESE SALAD

ROASTED & MARINATED BABY BEETROOTS, TOASTED NUTS & SEEDS, SHERRY VINEGAR & HONEY DRESSING (V)

SMOKED SALMON

SCOTTISH SMOKED SALMON, AVOCADO, FENNEL & ROCKET SALAD

MAINS

FILLET OF BEEF

POTATO PUREE, SEASONAL VEGETABLES, ROASTED BABY ONIONS & RED WINE JUS

SEA BASS

POACHED LEEKS & SAMPHIRE WITH CHORIZO & RED PEPPER CASSOULET

PEA & MINT RAVIOLI

PEA PUREE, FRESH PEA & PEA SHOOT SALAD (V)

DESSERTS

CHOCOLATE MOUSSE

CHOCOLATE COATED HONEYCOMB, CHOCOLATE SOIL & CARAMEL ICE CREAM

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

CHEESE & BISCUITS

SELECTION OF ENGLISH CHEESES, BISCUITS & HOMEMADE CHUTNEY

TEA & COFFEE

NESPRESSO COFFEE

ESPRESSO, CAPPUCCINO, AMERICANO, LATTE OR WHITE COFFEE

JING TEA

ENGLISH BREAKFAST, PEPPERMINT, BLACKCURRANT & HIBISCUS, DARJEELING 2ND FLUSH, CAMOMILE OR LEMONGRASS & GINGER

FOOD ALLERGENS

IF YOU OR ANY OF YOUR PARTY HAVE AN ALLERGY OR DIETARY RESTRICTIONS PLEASE INFORM A MEMBER OF STAFF WHO WILL BE HAPPY TO DISCUSS YOUR REQUIREMENTS. EVERY CARE IS TAKEN TO AVOID ANY CROSS CONTAMINATION WHEN PROCESSING A SPECIFIC ALLERGEN FREE ORDER. WE DO HOWEVER WORK IN A KITCHEN THAT PROCESSES ALLERGENIC INGREDIENTS AND DOES NOT HAVE A SPECIFIC ALLERGEN FREE ZONE OR SEPARATE DEDICATED FRYERS.
