

One, Two & Three Course Meals

Starters

- Peppered beef carpaccio with horseradish cream and wild rocket £8.50
- Handmade smoked haddock fish cakes with tartar sauce £7.00
 - Crab claw, avocado & lime cocktail £POA
- Smoked salmon parcels with fennel & walnut salad £7.00
 - Goat's cheese & beetroot salad £6.50
 - Melon and Parma ham with balsamic drizzle £6.50
 - Roasted carrot soup with herb creme fraiche £6.00
 - French onion soup £6.00
 - Pea & mint soup £6.00
- Tuna tartare / raw tuna fillet served with blood orange, tomato, chilli, fresh herbs and soured cream £8.00
- Peruvian Ceviche / pickled sea bass and lemon sole, red pepper, spring onion, crest and fennel salad £8.00
 - Warm winter salad of radicchio with rocket and feta £7.00
 - Traditional chicken Parfait with crispy toasted bread £6.50
 - Summer crunch salad with walnuts and gorgonzola £6.50
 - Squash laksa / a spicy Malaysian-inspired soup £6.50
 - Sicilian fish soup £8.50
 - Parma ham, figs and mozzarella salad £7.00
 - Pork and rosemary kebabs with a tzatziki dip £7.00
 - Oysters with a chilly, ginger and rice wine vinegar £POA
- Moroccan style broad bean salad with yoghurt & crunchy crumble £6.50
 - Fresh smoked salmon & beetroot salad £7.00
 - Bruschetta selection veggie £8.00
- Baby artichoke. Aubergine & mint. Antipasti of mozzarella, chilli & lemon
 - Bruschetta selection meat £12.00
- Prosciutto, figs & mint. Japanese carpaccio. Scallops and black pudding

Please note, we offer a fully bespoke service and these dishes are examples of what we can offer.

We welcome a free consultation to discuss your event in greater detail.

Main Courses

- Wild mushroom risotto with confit garlic and fresh parsley pesto £10.00
- Pork belly roasted in fragrant Moroccan spices and served with wilted greens and caramelised bramley apples £13.00
- Roast chicken breast with couscous & pine nut stuffing served with summer green salad and buttered new potatoes £12.00
- Slow roasted rosemary infused lamb shanks with dauphinoise potato gratin £13.50
- Seared swordfish with mango & coriander salsa served with new potatoes & asparagus £15.00
- Beer battered cod with chunky hand cut chips and lemon & chilli pickle £12.00
- Risotto of leeks, sun dried tomatoes & mascarpone (v) £10.00
- Crispy duck breast with sweet potato and papaya puree, savoy cabbage and sherry sauce £14.50
- Smoked haddock with fresh garden spinach, crushed new potatoes and a soft poached egg, served with hollandaise sauce £13.50
- Tandoori chicken breast kebab with minted yoghurt fragrant basmati rice and naan bread £10.50
- Sliced duck breast with hoi sin & ginger dressing served with stir-fried greens and bean sprouts £14.50
- Moroccan lamb and apricot tagine served with a fragrant bugler wheat salad £12.00
- Roasted cod loin with tomato and coriander sauce served with polenta chips £12.00
- Beef bourguignon in a red wine sauce served creamy mashed potato and a crusty bread £13.00
- Seafood pie with prawns, smoked haddock, cod and boiled eggs topped with crushed potato and oven baked in a cream and parsley sauce. Served with steamed green beans £13.00
- Traditional Italian beef lasagne served with garlic bread £13.00
- Traditional steak and ale pie served with chunky hand cut chips £13.50
- Grilled peri-peri chicken strips served with sautéed potatoes and a fresh garden salad £12.50
- Traditional Italian meatballs in a fragrant tomato and olive sauce, served with spaghetti £13.50
- Roasted Pollock in a white wine cream sauce, served with roasted new potatoes and buttered greens £12.50
- Slow cooked Moroccan lamb with chickpeas and spinach served with couscous and pitta bread £13.50
- Boneless barbequed chicken thighs in a sticky glaze, served with paprika potato wedges and charred asparagus spears £11.50
- Cumberland sausages with caramelised red onion gravy, chive mash and whole roasted garlic bulbs £10.00
- Fillets of mackerel with tomato and olive sauce served with sautéed potatoes £12.00
- Sticky barbeque ribs served with thick hand cut chips, smoky barbeque butter beans and crunchy slaw £13.00
- Chargrilled tuna fillet marinated in soy and toasted sesame seeds served with a tempura bean sprout fritter and wilted pak choi £14.00
- Lobster thermidore served with a crisp green salad and buttery new potatoes £POA

West African aubergine, courgette and chickpea coconut curry served with sweet rice £9.50

Marinated butter chicken fillet with minted yoghurt, fragrant basmati rice and naan bread
£11.50

Chicken tikka masala with minted yoghurt, fragrant basmati rice and naan bread £11.50

Chicken korma with minted yoghurt, fragrant basmati rice and naan bread £11.50

Lamb rogan josh with minted yoghurt, fragrant basmati rice and naan bread £11.50

Butternut korma with minted yoghurt, fragrant basmati rice and naan bread £10.50

Portobello mushroom masala with minted yoghurt, fragrant basmati rice and naan bread
£10.50

Slow roasted red wine lamb shank served with creamy mash £13.50

Moroccan braised lamb shank served with fragrant cous cous £13.50

5oz rump steak with a garlic and truffle butter, hand cut chunky chips, roasted vine
tomatoes and a fried egg £POA

Fillet steak with a cracked pepper crust, served with dauphinoise potatoes and roasted
cherry tomatoes £POA

Potato gnocchi with butternut and roasted garlic, tossed in pesto genovese £12.50

Individual fillet steak wellington served with a wild mushroom and red wine gravy and
potatoes of your choice £POA

Deserts

- Sour cranberry bakewell £4.50
- Banana & Baileys bread and butter pudding with cream £4.50
- Mint caipirinha fruit salad £4.50
- Sticky toffee pudding £4.50
- Plum and almond tart £5.50
- Crêpes with caramelised banana filling £5.00
- Peanut butter cheesecake £4.50
- Chocolate fudge cake £4.00
- Traditional Victorian sponge cake £4.00
- Baked pears with pistachio cream £6.00
- Hazelnut torte £5.00
- New York style baked cheesecake £4.50
- Chocolate steamed pudding with dark chocolate sauce £4.50
- Carrot cake with white chocolate cream cheese icing £4.00
- Coffee and walnut cake £4.00
- Lime cheesecake £4.50
- Chocolate cheesecake £4.50
- Passion fruit and vanilla cheesecake £4.50
- Buttermilk pudding with caramelised strawberry's £5.00
- Baked spiced plums with chantilly cream £5.00
- Baked stuffed apples with toffee sauce £4.50
- White chocolate peppermint tarts £6.50
- Key lime pie £6.50
- Butterscotch cream pies £6.50
- Raspberry mousse cups £6.00

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