

# **Large Party Menu**

## **STARTERS**

### ***Chefs soup of the day (v)***

*(With freshly baked breads and butter)*

### ***Tian***

*(Poached smoked salmon, crab & prawns, lemon mayonnaise, salad brunoise and baby gem)*

### ***House Pate***

*(Coarse chicken liver & cognac pate with spelted toast & thick onion marmalade)*

### ***Garlic Mushrooms (v)***

*(in cream sauce with white wine, garden herbs & parmigiana served on toast)*

### ***Chickpea, smoked Bacon & Feta Salad***

*(roasted in garlic with green beans, cherry tomatoes & oregano)*

## **MAINS**

### ***Chicken***

*(Chargrilled chicken breast, leek & smoked bacon cream, sauté potato & seasonal vegetables)*

### ***Lamb***

*(Chargrilled rump of Welsh lamb, redcurrant & mint jus, duck fat roasties & seasonal vegetables)*

### ***Hake***

*(Roast hake supreme, white wine & citrus butter sauce, dill crushed new potato & seasonal vegetables)*

### ***Tagine (v)***

*(Moroccan style vegetable tagine with couscous, flatbread & tzatziki dip)*

### ***Chargrilled 6oz Gourmet Steak Burger***

*(Bacon & cheddar cheese, salad & house relish)*

## **DESSERTS**

### ***Brownie (GF)***

*(With vanilla ice cream & chocolate sauce)*

### ***Vanilla Crème Brûlée***

*(With shortbread biscuits)*

### ***Cheesecake***

*(With raspberry compote & pouring cream)*

### ***Warm Raspberry Bakewell Tart***

*(With custard)*

**2 Courses £21.95**

**3 Courses £27.95**