



## **Small Functions Dining Selection**

**2 Courses £17.95 per person**

**3 Courses £21.95 per person**

### **Starters and Desserts cannot be mixed**

#### **STARTERS**

Smooth Brussels Liver Pate with Fruit Chutney & Toasted Baguette

Traditional Prawn Cocktail with Brown Bread & Butter

Red Pepper Tomato and Mozzarella Salad

Chef's Soup of the Day

Fan Tail of Melon with Red Berry Coulis

#### **MAINS**

Baked Fillet of Cod with Lemon & Herb Butter, New Potatoes & Chef's choice of Vegetables

Breast of Chicken with a Red Wine Shallot and Mushroom Sauce, New Potatoes & Chef's choice of Vegetables

8oz Rump Steak with Flat Mushroom, Grilled Tomato, Chunky Chips and Béarnaise Sauce (£3 supplement charge)

Lamb Shank Braised in Red Wine with Herbs, Vegetables & Creamed Potato (£3 supplement charge)

Mediterranean Vegetable, Mozzarella & Filo Tian with a Tomato Basil Sauce (v)

Goats Cheese and Broad Bean Bake topped with a Cheddar Crumble, Potato's & Vegetables (v)

#### **DESSERT**

Apple and Berry Crumble with Vanilla Custard

Lemon Meringue Pie

Eton Mess

Fruits of the Forest Cheesecake with Strawberry Coulis

Hot Chocolate Fudge Cake with Cream or Ice-Cream

Tea/Coffee can be supplied for a supplement charge of £1.50 pp

**£2 per person supplement charge for use of Conservatory under 20 people & Tyler's cabin less than 50 people.**

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