



**Set Menu 1**

**2 Courses**

Homemade Soup of the Day with Crusty Bread (V)  
Smoked Mackerel & crushed New Potato + Citrus & Fennel Salad  
Country Pate Served with Homemade Chutney + Crusty Bread

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Spicy Pork Meatballs with Fresh Egg Tagliatelle and Arrabiata Sauce  
Herb Roasted Chicken Breast with Fondant Potato, Braised Baby Gem +  
a Red Wine Jus  
Grilled Fillet of Smoked Haddock with Cheddar Rarebit + a Leek and Pea  
Fricassee  
Pea, Broad Bean and Pecorino Risotto (V)

All Served With Seasonal Vegetables

£19.95 per person



**Set Menu 2**

**3 Courses**

Homemade Soup of the Day (V)  
Crab Spring Roll with Satay Dipping Sauce  
Black Pudding and Apple Salad with Honey + Mustard Dressing

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Salmon Fishcakes with Wilted Spinach and Lemon and Tarragon Sauce  
Roast Breast of Corn Fed Chicken Breast Supreme With Buttered  
Cabbage And A Creamy Mushroom Sauce  
Braised Beef Bourguignon with Mash and Roasted Carrots  
Pea, Broad Bean & Pecorino Risotto (V)

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Sticky Toffee Pudding with Vanilla Ice Cream  
Dark Chocolate and Orange Cheesecake  
Selection of Ice Cream's

£25.00 per Person



Set Menu 3

3 Courses

Watercress and Goats Cheese Ravioli with Walnut Pesto (V)  
Chicken Liver Parfait with Toasted Brioche and Homemade Chutney  
Peppered Mackerel and Orange Salad with Citrus Dressing

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Roast Fillet of Salmon with Chive Crushed New Potatoes, Wilted Spinach,  
& a Caper and Lemon Sauce

Roasted Pork Chop with Lyonnaise Potatoes Buttered Cabbage and a  
Honey and Mustard Sauce

Pan Fried Fillet of Sea Bass with Celeriac Puree, Roasted Fennel  
and Olive Teenage

Mixed Vegetable Curry with Basmati Rice and Naan Bread (V)

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Dark Chocolate and Raspberry Ripple Mousse  
Vanilla Crème Brûlée with Shortbread  
Selection of English Cheeses with Biscuits and Homemade Chutney

£27.50 per Person



Set Menu 4

3 Courses

Poached Trout Fillet with a Beetroot Carpaccio and Horseradish Cream  
Goat's Cheese and Caramelised Red Onion Tart with Rocket Salad (V)  
Ham Hock and Smoked Chicken Terrine with Celeriac Remoulade

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Braised Shin of Beef with Mustard Mash + Buttered Cabbage and a Rich  
Red Wine Jus

Confit Leg of Barbury Duck, Puy Lentil and Bacon Cassoulet  
and Roasted Carrots

Grilled Fillets of Plaice with a Saffron Butter Sauce, New Potatoes and  
Spinach

Open Lasagne of Jerusalem Artichokes and Wild Mushrooms (V)

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Vanilla Pannacota with Marinated Cherries

Dark Chocolate Delice with a Ginger Nut Base and Raspberry Coulis  
Selection of English Cheeses with Biscuits and Homemade Chutney

£30.00 per Person



Set Menu 5

2 Course Buffet Menu

Vegetable Lasagne

Cottage Pie

Tuna Pasta Bake

All served with seasonal vegetables

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Apple Crumble and Custard

Vanilla Cheesecake

£15.00 per person



Set Menu 6

3 Course Buffet Menu

Selection of seafood and charcuterie

Selection of Salads

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Thai Green Chicken Curry

Beef Stroganoff

Lentil and Aubergine curry

All served with rice

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Dark Chocolate and Honeycomb Mousse

Platter of Cheese's with Biscuits, Celery and Grapes

£24.95 per person



### Finger Buffet Selector

Thai Fishcakes with Sweet Chilli Dip £2.40

Chicken Goujons £2.95

Smoked Salmon Crostini with Sour Cream £2.95

Spiced Chicken Drumsticks £2.80

Vegetable Crudités (V) £2.00

Sausage and Red Onion Rolls £1.80

Selection of Sandwiches 1 Round per Person £2.50

Rep Pepper and Pea Frittata (V) £2.20

Chipolatas Wrapped in Pancetta £1.90

Vegetable Spring Rolls (V) £2.30

Baguette Pizza's (V) £1.40

Fish Goujons with Tartare Sauce £1.90

Cajun Spiced Potato Wedges (V) £1.70

Mixed Salad (V) £1.00

Coleslaw (V) £1.20

Potato Salad (V) £1.20

Rice Salad (V) £1.20

Selection Canapés £10.00

Prices are per portion. We would suggest that you order at least 5 portions  
per guest.