

## SET MENU

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### STARTERS

Cream of tomato soup with bread roll (V) (CBGF)

Chicken liver parfait with chutney & toast

Vegetable spring rolls with sweet chilli sauce (V)

Prawn & crayfish cocktail with brown bread (CBGF)

Baked goats' cheese, pesto on sourdough & mixed leaves (V) (CBGF)

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### MAINS

Chicken breast with wild mushroom, wholegrain mustard & spinach sauce (GF)

8oz Rump steak (served medium) with confit tomato,  
mushroom and onion ring & peppercorn sauce (CBGF)

Oven-baked tandoori salmon fillet with mint yoghurt (GF)

Wild mushroom risotto (V) (GF)

ALL OF THE ABOVE SERVED AT THE TABLE WITH  
HOUSE CHIPS, NEW POTATOES & SEASONAL VEGETABLES

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### DESSERT

Goey chocolate brownie with vanilla ice-cream

Eton mess (GF)

Sticky toffee pudding with vanilla ice-cream

Cheese & biscuits (CBGF)

**2 COURSES £31.50 | 3 COURSES £37.50**

PLEASE PRE-ORDER WITH NAME 7 DAYS PRIOR TO THE EVENT