

Event Night

£40

Menu B



Leek & Roasted Butternut Squash Soup **v**

chili oil drizzle & crispy shallots

Tandoori Chicken Skewer

minted yoghurt & cucumber dip

Prawn & Crayfish Salad

sweet dill mayo & lime wedge



Braised Lamb Shank

red wine & rosemary jus

Pot Roasted Coconut Chicken Curry

onion bhaji, naan bread & fragrant basmati rice

Oven Baked Salmon En-Croûte

filled with watercress & cream cheese, wrapped in filo pastry, white wine sauce

Spicy Penne Arrabiata **v**

courgette, red chili, basil leaf & Parmesan shavings



Banoffi Pie

toffee sauce & cream

Lemon Cheesecake

double cream & wild berry coulis

Dark Chocolate Mousse

creme fraiche & raspberry

Cheese & Biscuits

onion chutney & grapes



V - Vegetarian

Bar Opens 6:30pm ~ Dinner 7:30pm ~ Bar Close 11:30pm

Full payment is required at the time of booking. Balances & pre-order 14 days prior to event

Our products may contain allergens including peanuts.

If you have any food allergy concerns, please inform us 14 days prior to your booking