



## FUNCTIONS & EVENTS MENU

### STARTERS

#### HOME-MADE SOUP

Vegetable soup and crusty roll

#### CHICKEN LIVER PÂTÉ

Melba toast, served with salad and chutney

#### CREAMY MUSHROOMS

Served on toasted ciabatta

#### TRADITIONAL PRAWN COCKTAIL

Marie Rose sauce and lettuce

#### SMOKED SALMON

Served with salad and dill mayonnaise

### MAIN COURSES

#### CAJUN BUTTERFLY CHICKEN

New potatoes, salad and coleslaw

#### SILVERSIDE OF BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables with a rich gravy

#### ROAST LOIN OF PORK

Roast potatoes, seasonal vegetables with gravy

#### HONEY ROAST GAMMON

Hand-cut chips, salad and coleslaw

#### GRILLED SALMON

Hollandaise sauce, new potatoes, carrots and green-beans

#### BEEF BOURGUIGNON

New potatoes, carrots and green-beans

#### BATTERED WHITBY COD

With hand-cut chips with mushy peas

#### SLOW-COOKED STEAK PIE

With shortcrust pastry, served with chips, peas and rich gravy

### DESSERTS

#### SALTED CARAMEL CHEESECAKE

#### VANILLA CHEESECAKE

Served with cherry compote

#### CHOCOLATE FUDGE CAKE

#### STICKY TOFFEE PUDDING

Served with custard

#### BRANDY-SNAP BASKETS

With Chantilly cream and strawberries

#### LEMON MERINGUE PIE

Served with cream

#### APPLE CRUMBLE

with custard

*Please select one option from each course for all guests*

*We're happy to cater for special dietary requirements. If you or a member of your group has an allergy, intolerance or any other special dietary requirements, please let our team know. Many of our dishes can be adapted to cater for specific dietary requirements.*

