



Private Party Menu

You choose four starters & four main courses if you can pre order

STARTERS

Soup of the day which ever you like? Sweet potato, cumin & lentil
A simple Autumnal salad of apple, pear, walnuts & warm camembert dressing
Cured smoked fish platter with celeriac remoulade
Prawn tempura with sweet chilli jam
Crispy duck spring rolls with sweet plum dipping sauce
Seared scallops, crispy bacon & guacamole or another way its up to you
Smooth chicken liver pate with walnut crust, toast, orange & apricot chutney
Courgette, pine nut & feta fritters, Greek yoghurt dip, honey & pomegranate

MAINS

Roast rib of beef, Yorkshire pudding, horseradish and red wine jus
Roast breast of local pheasant wrapped in parma ham, parsnip puree, brussel tops & chestnuts
Slow roast belly of pork, Savoy cabbage, mash potatoes & apple sauce
Roast breast of chicken, creamy wild mushroom & tarragon sauce
Crispy duck confit, mash potatoes, broad beans& red wine jus
Brendon's salmon fish cakes, dressed leaves, tartare sauce, chips or new potatoes (starter or main course)
Baked fillet of Aldeburgh cod, cheesy bacon crust, mash & green beans
Luxury fish pie, cod, salmon, scallops & prawns, cheesy mash top & vegetables
Thai red prawn curry, steamed jasmine rice

VEGETARIAN DISHES ON REQUEST

A CHOICE OF PUDDINGS, ICE CREAMS or CHEESE ON THE DAY

COFFEES & TEA (Fair trade) all served with homemade goodies

A cafetiere of freshly ground coffee or decaffeinated Teas-Breakfast, Camomile, Earl Grey, Green, fresh Mint, Peppermint, Lemon & hot water

We require a minimum of 25 people we can fit up to 32 or 36 if use bar area
£35 per head includes VAT not service