

GRAND PARTY MENU 2019

2 Courses £24.00

3 Courses £29.95

Starters

Soup of the Day, Crusty Bread Roll (V) (GF) *

Bresaola Carpaccio, Parmesan Shavings, Crispy Capers, Extra Virgin Olive Oil, Aged Balsamic Glaze, Rocket Salad, Toasted Ciabatta Bread (GF)

Oak Smoked Salmon, Atlantic Prawn, Crevette, Cucumber, Avocado & Mary Rose Sauce (GF)

Warm Goats Cheese, Pistachio & Walnut Crumb, Red Cabbage Puree, Watercress,
Banana Shallot Dressing (GF) (V)

Chicken Liver Pate, Smoked Bacon Butter, Toasted Almond Flakes,
Pickled Gherkins, Sourdough Bread (GF)

Mains

Marinated Lemon & Thyme Chicken Supreme, Green Pea & Spinach Puree,
Sweet Potato Mash, Lemon Saffron Sauce (GF)

Pan Roasted Lamb Rump, Honey & Orange Caramelised Carrots,
Braised Red Cabbage, Potato Gnocchi, Rosemary & Red Wine Jus (GF)

Slow Cooked English Beef Blade, Button Mushrooms,
Silver Skin Onions, Horseradish Mash Potato, Rich Red Wine Jus (GF)

Herb Crusted Fillet of Salmon, Pancetta, Green Beans &
Mangetout Fricassee, Fondant Potato, Mustard White Wine Sauce (GF)

Four Cheese Lunette Pasta, Courgette, Aubergine,
& Sun Blush Cherry Tomato Ratatouille, Basil & Pine Nut Pesto, Dressed Rocket Salad (V)

Desserts

Strawberry Cheesecake, Mixed Berry Pate (GF)
Sticky Toffee Pudding, Vanilla Pod Ice Cream (GF)
Chocolate & Walnut Brownie, Coffee Mocha Swirl
New Forest Ice Cream, Sorbets (GF) *
Finest English Cheese Platter (GF)

This Menu is for Parties of 10- 49 covers

We require a non-refundable £10 deposit per person to confirm the date & booking.
A pre-order is required 2 weeks before, a discretionary 10% Service Charge will be added

(GF) denotes the dish can be served as Gluten free.

Pre-order form 2019



Lead Name

Party date

Meal time

Telephone

Company

Total covers

PLEASE TICK ONE ONLY:

2 COURSE

3 COURSE

	SOUP	BRESAOLA	SALMON/PRAWN	GOATS CHEESE	PATE	CHICKEN	LAMB	BEEF	SALMON	CHEESE PASTA	CHEESECAKE	STICKY TOFFEE PUD	CHOC BROWNIE	ICE CREAM/SORB	CHEESE
<i>Table Card Letter</i>	<i>S</i>	<i>B</i>	<i>F</i>	<i>V</i>	<i>P</i>	<i>C</i>	<i>L</i>	<i>B</i>	<i>F</i>	<i>V</i>	<i>C</i>	<i>P</i>	<i>B</i>	<i>I/S</i>	<i>CH</i>
Guest Name :															
TOTAL															
<u>Special Requirements</u>															