

SAMPLE A LA CARTE MENU FOR PARTIES

STARTERS

Roast red pepper and tomato soup or roast butternut and Parmesan
£5.00

King prawn, crayfish and smoked salmon cocktail with soda bread
£7.00

Foie gras and chicken liver parfait, red onion marmalade and toasted
brioche £6.00

Cashel blue, pear, walnut, chicory and red onion salad £6.00

Crispy devilled whitebait with baby leaves and tartare sauce £6.00

Smoked duck, orange, hazelnut and endive salad £6.50

Wild mushrooms on toast with tarragon cream and water cress £6.00

Smoked salmon, orange, fennel and caper salad £6.50

Serrano ham with rocket, cherry tomatoes and toasted pine nuts £6.00

Deep fried Manchego cheese with redcurrant and chilli jelly £5.50

Smoked haddock, cheddar and spinach pot with quail's egg and toast
£6.50

Pancetta, wild mushrooms and spinach on toast £6.50

MAINS

Sea bass fillet with new potatoes, mange tout, spinach and lemon butter sauce £14.00

Free range chicken breast with wild mushroom, bacon and tarragon cream, boulangere potatoes and greens £12.50

Seasonal vegetarian risotto £12.00

Smoked haddock and salmon fishcakes, chips, peas and tartare sauce £12.00

Barnsley lamb chop, potato dauphinoise, greens and rosemary jus £13.00

Vegetarian tapas plate- (only available for parties of 15 or less) £16.00

Steak, mushroom and ale pie, mash, greens and gravy £12.00

Fish pie with smoked haddock, cod, salmon and king prawns and fine green beans (only available for parties of 15 or less) £15.00

Rib of beef, fat chips, Bearnaise sauce and watercress (only available for parties of 20 or more. Beef will be cooked medium rare please state if you prefer it cooked more) £16.00

Beer battered haddock, chips, peas and tartare sauce £12.00

Sirloin steak, chips, watercress and Bearnaise sauce (only available for parties of 20 or less. Please state how steak is to be cooked) £18.00

Salmon fillet with new potatoes, green beans and Hollandaise sauce £12.00

DESSERTS

Fresh fruit salad and cream £5.00

Chocolate Brownie and ice cream (N) £5.00

Lemon posset with berry compote and hazelnut meringue £5.00

Shot of Galliano with vanilla ice cream and Spanish turrón (N) £6.00

Blackcurrant sorbet and pistachio wafer £5.00

Pear and almond tart with mascarpone £5.00

Sticky toffee pudding, toffee sauce and vanilla ice cream (N) £5.00

Chocolate fudge Sundae (N) (not available for parties of 20 or more)
£6.00

Selection of ice cream £5.00

Selection of British and Irish cheeses, quince jelly and biscuits £7.00

Sherry trifle (N) £5.00

Tea and coffee £1.50

HOW TO CHOOSE YOUR MENU

Parties of up to 15 choose 6 starters, mains and desserts

Parties of 15-40 choose 4 starters, mains and desserts

Parties of 41 + choose 3 starters, mains and desserts

TO BALANCE YOUR MENU

We recommend that you include at least one fish, one meat and one veggie starter or main to provide the widest possible choice for your guests. Consider a choice of red and white meat.

We are here to help with any menu dilemmas you may have. If there is a specific dish that you would like that is not on the menu, talk to us and we will see what we can do to help