



Private Party Menu

STARTERS

- Seasonal soup of the day (ask for choice)
- A simple salad of goat's cheese, roasted beetroot & walnuts
- Tempura of prawns with sweet chilli jam
- Courgette, pine nut & feta fritters, minted yoghurt dip, honey & pomegranate
- Crispy duck spring rolls with preserved plum dipping sauce
- Seared scallops, crispy bacon & guacamole or another way
- Smooth chicken liver pate, toast, orange & apricot chutney

MAINS

- Roast rib of beef, Yorkshire pudding, horseradish and red wine jus
- Roast rump of lamb, roast potatoes, seasonal vegetables & minted jus
- Luxury fish pie, cod, salmon, scallops & prawns, cheesy mash top
- Slow roast belly of pork, savoy cabbage & apple sauce
- Roast breast of chicken, creamy wild mushrooms & tarragon sauce
- Crispy duck confit, mash potatoes, broad beans & red wine jus
- Brendon's salmon fish cakes, homemade tartare sauce, chips
- Baked fillet of Aldeburgh cod, cheesy bacon & herb crust, mash & green beans
- Thai red prawn curry, steamed jasmine rice
- All served with fresh seasonal vegetables & roast potatoes

VEGETARIAN DISHES ON REQUEST

- You choose four starters & four main courses*
- You then pre order a week or so in advance before your party date*
- Otherwise one choice of each course*
- If you choose beef we need to know how it is cooked rare, medium or well done*

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

COFFEES & TEA (Fair trade)

- A cafetiere of freshly ground or decaffeinated coffee
- Tea-Breakfast, Camomile, Earl grey, Green, Fresh Mint,
- Peppermint, Lemon or hot water
- All served with homemade goodies

You let us know what time you would like to arrive.

Drinks on arrival

What time you would like to eat

Wine etc we send you a current list for you to choose

We send you a table plan and we suggest you write place cards for each guest with their name and their choice

We require a minimum of 30 people and maximum of 48

£39.95 per head includes VAT not service