



Group Visits menus for 15 or more guests

Homemade Soup of the day (please choose 1 flavour per group)

- Vine Tomato & Basil oil
- Carrot & Coriander, Vegetable Crisps
- Country Vegetable

Served with bread basket and butter

£4.75

Only 3 main course choices per group please

- Fried fillet of haddock, in crispy batter, served with chipped potatoes, garden peas, lemon wedge and tartar sauce.
- Homemade steak pie: braised beef in gravy topped with a puff pastry lid served with either chips, garden peas, gravy
Or mashed potatoes and a selection of vegetables, gravy.
- Roasted chicken breast with sage and onion stuffing wrapped in bacon with roast gravy served with roast potatoes & a selection of seasonal vegetables.
- Grilled salmon fillet with hollandaise sauce crushed new potatoes and a selection of seasonal vegetables.
- Plated Salad – salad leaves, cucumber, cherry tomatoes, peppers, red onion, beetroot, homemade coleslaw and hot minted new potatoes.

With a choice of:

Honey Roast Ham
Roast Chicken Breast
Poached Salmon fillet
Goats Cheese, tomato and basil tart (V)

All of the above main meals include a cup of tea or coffee.
Jugs of iced water are provided on the tables.

£9.75 per person

Add a dessert to your menu **£4.25 per person.**

Group Visits menus for 20 or more guests

3 course Carvery with tea or coffee

Starter

Soup of the day (V)

Bread basket & butter

Main

2 Roast choices only please:

Roast Topside of Beef, Yorkshire pudding & horseradish sauce
Roast Lincolnshire Turkey, Sage and Onion stuffing & cranberry sauce
Roast leg of Pork, sage and onion stuffing & Apple sauce
Honey roast gammon & Cumberland sauce

Vegetarian options: - only one choice please

Mushroom, spinach, hazelnut & cranberry wellington, red wine sauce
Stilton & vegetable crumble
Glamorgan sausages (3), mash, red wine sauce

Served from the carvery with a selection of seasonal vegetables and potatoes

Sweet Choice

3 choices only please:-

Fresh fruit salad, crème chantilly
Lemon posset, homemade shortbread biscuit
Treacle tart & ginger ice cream
New York style cheesecake, seasonal berry compote & pouring cream
Cherry Bakewell and vanilla custard
Warm chocolate brownie, vanilla ice cream, and raspberry coulis

£14.50 per person

Jugs of water are provided on the tables.

The bar can be open for the sale of alcohol and non alcoholic drinks during your meal upon request.

