



Sample Menu

For Private Events

Please note that as this is a sample menu, the actual offering may be different at the time of booking. Please contact us and we will be able to provide an updated menu which would be tailored to your requirements.

Starters

Rustic Tomato & Basil Soup (VE)

Served with Warm Bread

Chicken liver pate laced with whiskey

Served with crusty petit pain, chutney & salad garnish

Smoked Salmon Platter

Served with Rocket Salad, Horseradish Cream Cheese & Garnished with Fresh Dill & Capers

Mains

Chicken Supreme

Served with Mustard infused Creamed Potatoes, Fresh Seasonal Vegetables and Dressed with Pan Fried Pancetta

Roasted Blade of Beef

Served with creamy mashed potatoes and seasonal vegetables

Funghi Risotto (VE)

Creamy mushroom risotto

Dessert

Chocolate Gateau (V)

Served with cream

Cheese Cake (V)

Served with raspberry coulie

Fresh fruit salad (VE)

Served with cream

We will be able to provide a different menu on request should anyone in your group have any dietary requirements.