

Best Value Menus A - E

These are our best value as everybody eats from the same menu so we save on preparation time and wastage and can pass the savings onto you. You simply have to book and confirm final numbers to us 48 hours before your event.

Best Value A

Tomato and Basil Soup

Roast Chicken with Roast Potatoes, Carrots & Broccoli

Apple & Blackberry Crumble with Custard

£13.95 per person

Best Value B

Mushroom Soup

Roast Pork with Crackling & Apple Sauce, Roast Potatoes & Cauliflower
Cheese

Warm Chocolate Brownie with Vanilla Ice Cream

£14.95 per person

Best Value C

Baked Portobello Mushroom topped with Tomato, Pesto & Mozzarella

Roast Leg of Lamb, Mint Gravy, Dauphinoise Potatoes & Mixed Greens

Peach & Archers Trifle

£15.95 per person

Best Value D

Chicken Liver, Brandy & Sage Pate with toasted Tiger Bread

Grilled Sea Bass with Asparagus, new Potatoes roasted with Rosemary
& Sugar Snap Peas

Strawberries grilled in Pimms, Shortbread Crumbs & Vanilla Ice Cream

£17.95 per person

Best Value E

A trio of smoked fish pates, Kiln Smoked Salmon & Honey, Peppered
Mackerel and Smoked Trout & Horseradish served with toasted Sourdough
Bread

Tornedos Rossini – Fillet Steak on a crouton spread with Ardennes Pate,
Red Wine & Marsala Sauce with Dauphinoise Potatoes and braised Savoy
Cabbage

Cranachan – traditional Scottish pudding of raspberries layered with toasted
oatmeal and Drambuie flavoured cream

£19.95 per person

The vegetarian main course option for all 5 menus is Courgette &
Aubergine Lasagne with Garlic Bread