



**Private Dinner Menu  
(V) Vegetarian**

**Starters**

- Tomato & basil soup with a warm crusty roll (V)
- Loaded potato skins with cheese & mushroom, sour cream & chive dip (V)
- Loaded potato Skins with cheese & bacon, sour cream & chive dip
- Field Mushroom stuffed with pesto, tomato & mozzarella (V)
- Cajun chicken skewers with a sour cream & chive dip
- Prawn & chorizo skewers served with a side salad & a sweet chilli dip

**Mains**

- Fresh penne pasta with pesto, sundried tomatoes & Buffalo mozzarella & garlic bread (V)
- Cumberland sausages in an ale and onion gravy with creamy mashed potato and peas
- Sweet chilli salmon, rice & tenderstem broccoli
- Scampi, chips & peas with tartar sauce
- 8oz Aberdeen angus cheese & bacon burger served with skin on chunky chips & onion rings
- Mediterranean vegetable lasagna with a side salad & garlic bread (V)

**Afters**

- New York style cheesecake served with fresh berries & ice cream
- Fresh Fruit Salad with double cream
- Chef's Chocolate Cheesecake with bourbon vanilla ice-cream
- Syrup sponge pudding with Devonshire custard

**Three Courses £22.00 per person  
Two Courses £20.00 per person**

*A service charge of 12% will be added to your bill and will be shared out amongst all of our team, those you see and those you don't see behind the scenes  
All prices include VAT at the current rate.*