



**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 topped with Halloumi and red onion jam (V)
- Cajun chicken skewers with a sour cream & chive dip
- Tempura Prawns served with a sweet chilli dip

Mains

- Roasted vegetable tart served with roasted new potatoes and salad (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
- Fresh tagliatelle topped with a Mediterranean tomato sauce served with 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 £25.00 per person

Two Courses £22.00 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.*