



# FUNCTION MENU

Please telephone Catering Dept. 01746 763315 x3 no later than 10 days prior to your visit with your choice from the menu below.

## STARTERS £5

Homemade Soup of the Day  
Brussels Pate with Toast & Chutney  
Garlic Mushrooms  
Prawn Cocktail with Marie Rose Sauce

## MAINS £15

Roast Pork with Stuffing  
Roast Chicken with Stuffing  
Braised Beef in rich onion gravy  
Chicken in Mushroom Sauce  
Fresh Salmon with Hollandaise Sauce  
The above served with seasonal vegetables  
and a choice of new, creamed or roast potatoes

## Cold Buffet (min order 16) £15

A selection of sliced meats, salads, new potatoes and chutneys

## DESSERTS £5

Apple Pie, Treacle Tart, Sticky Toffee Pudding,  
Home-made bread & butter pudding, Home-made Trifle,  
Various Cheesecakes or Roulades  
Cheese and Biscuits extra £2 (numbers to be ordered in advance)

## Tea/Coffee £2

**For group bookings please select one choice from each course  
Vegetarian and special dietary needs can be catered for  
Menu can be varied, please call to discuss**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Please ask for our vegetarian options.