

Group Dining Menu

Starters

Chef's Homemade soup of the Day

Served with herb croutons

Ardennes Pate

On a bed of crisp leaf salad with balsamic dressing and melba toast

Galia Melon Rosettes

Topped with crisp leaf salad and fruit coulis

Classic Prawn Cocktail

Served with a lemon wedge and buttered brown bread

Main Courses

Chargrilled Chicken Supreme

Served with fondant potato, seasonal vegetables and a café au lait sauce

Seared Delice of Salmon

Served over crushed olive new potatoes, seasonal vegetables and a fish cream sauce

8oz Sirloin Steak (£4.00 supplement)

Served with a side salad, grilling garnish and chipped potatoes

Mushroom Stroganoff

Served with Rice and fresh garlic bread

Desserts

Sticky Toffee Pudding

Served with fresh cream

Exotic Fresh Fruit Salad

Served with fresh pouring cream

Chocolate Fudge Brownie

Served warm with a chocolate sauce and pouring cream

English and French Cheeses

Served with celery, grapes and biscuits

Freshly Brewed Coffee and Tea with Chocolate Mints

£20.00 per person