



Function Dinner Menu A

£25.50 per person

STARTERS

Roasted Tomato, Pepper and Pesto Soup ✓

Oak Smoked Salmon, Prawn and Smoked Mackerel Parcel
with Dill Mayonnaise

Homemade Chicken Liver, Brandy and Thyme Pate with Warm Toast

MAIN COURSES

Slow Roasted Duck Leg with Star Anise, Black Cherry and Brandy Sauce

Honey Glazed Pork Belly with a Black Pudding, Cider and Apple Gravy

Grilled Fillet of Haddock with a Herb crust and a Fine Herb and Vermouth Sauce

Aubergine, Tomato, Mozzarella and Pine Nut Pie with a Parmesan Crust ✓

**All main courses are served with a selection
of seasonal vegetables and potatoes**

DESSERTS

Warm Pear and Raspberry Bakewell Tart with Crème Anglaise

Tropical Fresh Fruits in a Brandy Snap Basket with Mango Sorbet

Belgian Chocolate Meringue Stack with Mixed Berries and Chantilly Cream

Coffee and Mint