



2 Course Function Lunch Menu 2019

£19.95 per person

MAIN COURSES

Roasted Chicken Supreme with a Mushroom and Brie Crust,
on a Madeira Sauce

Honey Glazed Slow Roasted Belly of Pork with a Pear and Cider Gravy

Grilled Fillet of Haddock with an Herb Crust on a Pesto and Vermouth Sauce

Baked Field Mushrooms stuffed with Goat's Cheese, Spinach and Red Onion
with Parmesan Shavings and Balsamic Glaze (v)

All served with a selection of Potatoes and Seasonal Vegetables

DESSERTS

Warm Apple and Raspberry Bakewell Tart with Crème Anglaise

Fresh Fruit Salad in a Brandy Snap Basket with Raspberry Sorbet

Vanilla Panna cotta with Raspberry Compote and Amaretto Biscuits

TO FINISH

Coffee and Mint