



PARTY MENU



Starters

VEGETABLE SOUP OF THE DAY

Our piping hot vegetable soup choice served with crusty bread and butter

BLOODY MARY KING PRAWN COCKTAIL

King prawns in a spicy tomato based mayonnaise on crispy lettuce and crunchy cucumber served with buttered thick sliced brown bread

CRISPY CALAMARI

Lightly dusted salt and pepper calamari served on a crispy salad with spring onion, lime, coriander and sweet chilli sauce

CHEESY GARLIC MUSHROOMS

Flat mushrooms sautéed with garlic butter, cream and wilted spinach, topped with melting cheddar and mozzarella and served on toasted ciabatta

MAIN COURSES

8oz* RUMP STEAK

Dry aged grass fed fully traceable 8oz* rump steak carefully chosen from farm assured cattle within the British Isles. All specially seasoned and cooked to your liking. Served with red onion slaw, beer battered onion rings, grilled plum tomato half, chargrilled mushrooms and skin on fries.

GRILLED CHICKEN WITH LIME & HERB

Chargrilled skin on fresh chicken breast served with a fresh lime and herb dressing served with red onion slaw, beer battered onion rings, grilled plum tomato half, chargrilled mushrooms and skin on fries.

CHARGRILLED CAJUN SALMON FILLET**

A chunky skinless salmon fillet flavoured with Cajun seasoning and chargrilled served with red onion slaw, beer battered onion rings, grilled plum tomato half, chargrilled mushrooms and skin on fries.

BURGER WITH BBQ PULLED PORK

100% beef chargrilled topped with chunky BBQ pulled pork and served in a glazed bun topped with tomato, mayonnaise, baby gem lettuce, red onion slaw and crispy skin-on fries

GOATS CHEESE & BEETROOT SALAD

Grilled Goats Cheese & beetroot on a baby leaf salad with pine nuts and baby potatoes finished with fresh herb dressing.

SINGAPORE NOODLES WITH PRAWNS

Spicy noodles with stir fried king prawns with peppers and onions, flavoured with soy sauce and sesame oil

MOZZARELLA TOMATO & BASIL PASTA

Hand made Italian pasta in the shape of a boiled sweet (caramella) filled with tomato basil and mozzarella in a tomato and herb dressing

..... Desserts

SALTED CHOCOLATE CARAMEL TART ICE CREAM

A rich and decadent chocolate caramel tart, slightly salted and served with vanilla ice cream and toffee sauce

BANOFFEE BRULEE TART

Light caramel topped banana mousse on a toffee and crunchy biscuit base served with vanilla pod ice cream

BAKED NEW YORK CHEESECAKE WITH MANGO

A generous wedge of baked cheesecake drizzled with mango sauce and finished with icing sugar

PREMIUM VANILLA ICE CREAM

With toffee, chocolate, mango or raspberry sauces