

Set Menu (For parties of 10+. Pre-order required)

Starters

Breaded button mushrooms

Stuffed with cream cheese and chives and served with a garlic aioli

Soup of the day

Fresh homemade soup of the day served with fresh breads

Fresh water prawns wrapped in filo pastry

With mixed leaves, chilli jam, and mild curry oil

Duck spring roll

Oriental duck spring roll drizzled with honey and Hoisin sauce

Crispy potato skins

Served with smoked bacon and cheese

Tomato and feta cheese salad

Mixed leaves and basil oil

Steaks (4.00 supplement)

10 oz rib eye

With grilled tomato, sauteed mushrooms, and salad garnish

14oz sirloin

With grilled tomato, sauteed mushrooms, and salad garnish

Main Courses

Pan seared breast of chicken

Chicken breast smothered in smoked bacon and mushroom sauce

Roast fillet of Atlantic salmon

On a bed of sautéed mushrooms, creamy white wine and leek sauce, topped with crispy parsnips

Pan-fried sea-bass fillets

On a bed of shredded mange tout, and sundried tomatoes, with a lemon butter sauce and crispy parsnips

Crispy Oriental half roast duck

With a plum and ginger sauce, topped with crispy beetroot

Chicken and smoked bacon pasta carbonara

Strips of chicken and bacon bound in a creamy sauce, served with garlic bread

(All main courses served with baby potatoes, chips, and seasonal vegetables)

Desserts

Exotic fruit and fresh cream pavlova

Hot chocolate fudge cake with strawberry ice-cream

Exotic fruit Crème Brulee with shortbread fingers and rhubarb and custard ice-cream

Cheesecake of the day with Chantilly cream

Trio of Glastry Farm ice-creams

24.95 per person, including tea or coffee, and after dinner mints. All persons in the party must order from the same menu.