

Group Menu A

2 Courses £18.95, 3 Courses £24.95 per person. For 12 – 30 People.

Calamari & Chorizo Pan Fried in Lemon and Garlic Butter
Tossed Salad

Classic Prawn Cocktail (GFA)
Cucumber Galette, Marie Rose Sauce, Brown Bread Fingers

Aromatic Spiced Seafood & Shellfish Croquettes
Sweet Chilli Dip, Dressed Rocket

Smoked Chicken and Avocado Stack (GF)
Sun Dried Tomatoes, Crostinis, Micro Herb Salad

Duo of Galia and Watermelon (VE) (GF)
Mango Sorbet

Minestrone Soup (VE) (GF)
Gluten Free Rustic Croutons



200g Minced Steak Burger
Deep Fried Onions, Gherkins, Dijon Mayonnaise
Add Bacon / Pancetta / Mature Cheddar / Monterey Jack: £1.25 Each

Chicken Schnitzel Burger
Sweet Chilli Mayonnaise

Pulled & Pressed BBQ Pork Burger
Add Monterey Jack Cheese / Crispy Pancetta: £1.25 Each

Homemade Fish Finger Burger
Tartar Sauce

Griddled Mediterranean Vegetable and Halloumi Brochettes (V) (GF)

Chickpea & Coriander Burger (VE)
Pickled Cucumber, Lemon Mayonnaise

Burgers served in a Brioche Bun with Lettuce and Tomato

All Main Courses are accompanied by Skinny Fries

*GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.*

Group Menu B

2 Courses £22.95, 3 Courses £28.95 per person. For 12 – 30 People.

Smoked Haddock and Spinach Open Ravioli

Creamy Chive Sauce

Fresh Scottish Salmon Risotto (GF)

Peas à la Française, White Wine Cream Sauce, Rocket Leaves, Shaved Parmesan

Homemade Duck Spring Rolls

Oriental Vegetable Salad, Hoi Sin Sauce

Slow Cooked Belly Pork Char Siu

Asian Stir-Fry

Chilled Gazpacho (VE) (GFA)

Herb Bruschettas

Ricotta Stuffed Zucchini Ribbons (V) (GF)

Rocket and Pine Nut Salad, Balsamic Reduction



250g Sirloin Steak (&4 Supplement) (GFA)

Deep Fried Onions

Escalope of Pork “Cordon Blue” (GFA)

Tomato & Basil Fondue

Tempura Fried Cod and King Prawn

Lemon Wedge, Tartar Sauce

Piri-Piri Chicken, Chorizo & Oven Ripened Tomato Brochette

White Bean & Parsley Purée

Pan Seared Aubergine & Ratatouille Timbale (V) (GF)

Goat’s Cheese Glaze, Herb Crostini, Warm Pesto Dressing

Trio of Croquettes (VE) (GFA)

Wild Mushroom, Pesto and Spinach, Spiced Mango & Onion Chutney

All Served with Hand Cut Chips and Steamed Greens

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Group Menu

Desserts

For Menu A or B

Caramel Crème Brûlée (GFA)

Hazelnut Biscotti

Warm Homemade Chocolate Brownie (GFA)

Vanilla Ice Cream

Mixed Berry Eton Mess (GF)

Chantilly Cream, Crushed Meringue, Berry Coulis

Lemon & Lavender Tart (GFA)

Orange & Thyme Crème Fraîche

White Chocolate & Raspberry Cheesecake

Fresh Guernsey Cream

Cheese Board (GFA)

Cheddar, Brie and Stilton with Chutney,

Celery, Grapes and Biscuits

(£2 Supplement)

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