

3 course meal

Menu 1

Tuscan tomato and basil soup

Baby breaded camembert

Slow cooked belly pork and prune terrine

West country crab cakes

Lemon pepper chicken with stir fried peppers and mushrooms

Cajun salmon with avocado and tomato salsa

Smoky braised beef topped with sliced chorizo and sun dried tomatoes

Spinach and ricotta cannelloni

Irish cream cheesecake

Sicilian lemon tart

Warm chocolate fondant

Peanut caramel brownies

£17.50 per person

Menu 2

Chilli mango coated prawns

Double Gloucester and potato soup

Woodland mushroom tart

Ginger and lemongrass chicken skewers

Rosemary and garlic lamb shank

Pan fried chicken breast with smoked garlic and wild mushrooms

Steamed cod and mussels with lemon and parsley butter

Cashew nut paella

Banoffee cream pie

Rockslide brownie

Sticky toffee sponge pudding

Lemon meringue pie

£19.50 per person

3 course meal

Menu 3

Beef and potato soup

Tempura king prawns

Confit duck leg with braised red cabbage

Individual stilton and broccoli tart

Chicken breast filled with smoked Ashdown cheese, wrapped in air dried ham

Fillet of seabass with chargrilled asparagus and artichokes with tomato vinaigrette

Roast sirloin of beef with roasted garlic and mustard sauce

Mushroom and cranberry wellington

Strawberries and cream cheesecake

Normandy fine apple tart

Syrup sponge pudding with custard

Toblerone cake with ice cream (gf)

£22.50 per person



If you have any special requirements or would like something to differ to our menus, please contact us to discuss the changes you would like to make – we are happy to accommodate adjustments to the menu where possible.

If any of your party has allergies or dietary requirements, please ask them to contact us to discuss in advance of the meal

A deposit of £50.00 is requested to secure your booking

Pre-orders should be returned to us a minimum of one week before your event