

Menus for Larger Groups (15 + persons) and Private Parties

Two or Three Course Set Menu

2 Courses Adult £17.95 / Children under 14 £11.95

3 Courses Adult £22.95 / Children under 14 £15.95

Selection of;

Starter Selection

Chefs Homemade Soup served with Warm Crusty Bread (v)

Ham Hock and Wholegrain Mustard Terrine served with Piccalilli and Toasted Seeded Bread

Bacon and Rosemary Stuffed Mushrooms topped with Cheese and a Balsamic Dressing

Breaded Crabcakes served on Rocket served with a Sweet Chilli Sauce

Main Selection

Braised Chicken Chasseur served with Creamed Mashed Potato and Seasonal Vegetables

Panfried Fillet of Salmon served with Lemon and Thyme Sautéed Potatoes, Tenderstem Broccoli and a Hollandaise Sauce

Chargrilled Aberdeenshire Sirloin Steak served with Chunky Chips, Rocket, Slow Roasted Field Mushroom and Plum Tomato

Mediterranean Vegetable and Tomato Gnocchi served with Garlic Bread, Rocket & Parmesan Shavings

Sweet Selection

New York Cheesecake served with Fresh Cream

Caramelised Lemon Tart served with vanilla ice cream

Baileys Crème Brûlée served with Homemade Shortbread Biscuit

Dark Chocolate Torte served with vanilla ice cream and Chocolate Sauce

This Menu is available for table reservations of 15 persons or more.

All people in the party must order from this menu unless any special dietary requirements, but this must be advised in advance.

Pre-orders are required at least 5 days in advance of your reservation. (This menu is not available to select from on the day).

Please note, only one bill will be issued per reservation.

THIS MENU IS NOT AVAILABLE DURING DECEMBER