**Party Menu 2021**

Twenty Seven Pounds – Three Courses

Nineteen Pounds Ninety Five Pence – Two Courses

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 Cream of Celeriac and Chestnut Soup

Stone Baked Sunflower Bread

 Smooth Chicken Liver Parfait with

Gooseberry Chutney Baby Melba toast

Crispy Belly Pork with West Coast Scallops,

Black Pudding, Pea Puree and a Red Wine Jus

Prawn Cocktail with Marie Rose Dressing

Smoked Salmon Bellini’s with Sour Cream,

Chives and Caviar

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 Pan Fried Lemon Sole-Prawns &Capers

 Pommes Marquees-Asparagus &Tender

Stem Broccoli

 Margret Duck Breast – Creamed Leeks

Fine Green Beans & Sweet Potato Mash

Roast Rump of Angus Beef –

Béarnaise Sauce and Herb Pudding

Hope Farm Slow Cooked Lamb With

Roasted Roots and Dauphinoise Potatoes

(v) Spinach and Pine Kernel Ravioli

 With Baked Goats Cheese on a Warm

New Potato And Asparagus Salad

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A Selection of Sweets and Pastries

Or

A Selection of Cheeses and Biscuits

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Freshly Ground Coffee – Petit Fours - £2.50 Glass of House Red/White/Rose £3.95

After Dinner Liqueur £3.50 Drinks on Arrival Sherry/Whisky/Sparkling £3.95

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Drinks and Beverages Can Be Added To Your Menu If Required Please Ask For More Details