

Menu Selector

Please choose one dish for all your guests

Main Course

Prime Fillet of beef with a brandy and mushroom sauce (£2.50 supplement)

Roast rib eye beef studded with ginger and garlic served with a casserole of wild mushrooms

Beef Wellington. Prime Fillet of beef topped with pate and mushroom duxelle wrapped in puff pastry served with a Madeira sauce (£3.00 supplement)

Roast sirloin of beef served with Yorkshire pudding and a rich beef gravy

French trimmed lamb cutlets served on a bed of cannellini beans and smoked bacon (£1.50 supplement)

Slow braised lamb shank served on a bed of puy lentils with a redcurrant sauce (£1.00 supplement)

Boneless leg of lamb roasted with rosemary and honey served with red wine jus

Medallions of Pork tenderloin served with a creamy apple and calvados sauce

Free range chicken breast served in a tomato sauce scented with green peppercorns, black olives and rosemary

Pan fried duck breast served with a port and forest fruit compote (£1.00 supplement)

Roast Turkey crown served with an apricot stuffing, chipolata and bacon roll, cranberries and sherry gravy

Sole fillet wrapped around a crab farci then poached and served with a saffron and prawn sauce

Baked Sesame Salmon served with a carrot and courgette tagliatelle in a sweet chilli sauce

Scottish salmon fillet served with a saffron and mussel sauce

Butterfly fillet of sea bass stuffed with spring onion and ginger

Roast skate wing with chilli spiced cannellini beans

Baked sea bass with roasted red peppers, tomato and potatoes

Vegetarian options

Please choose one dish for all your vegetarian guests

Medley of wild mushrooms pan fried with onions bound in a paprika cream sauce finished with brandy and parsley served in a giant Yorkshire pudding

Char grilled Mediterranean vegetable stack served with a cherry tomato compote

Roasted red pepper stuffed with haloumi cheese and yellow pepper drizzled with basil oil served with a lemon and herb couscous

A crisp pastry tart crammed with pesto, cherry tomatoes and topped with brie

All main courses are served with fresh seasonal vegetables to compliment the dish