

# PARTY MENU

## STARTERS

Seasonal soup of the day (v) £3.95

Smooth chicken liver and foie gras parfait,  
with toasted brioche and home made chutney £5.95

Pan fried wild mushrooms  
and sun blanched cherry tomato bruschetta,  
served with an old balsamic reduction (v) £4.95

Slices of scottish smoked salmon sprinkled with fresh dill,  
shallots, baby capers and a crème fraiche dressing £6.50

Cumin scented butternut squash and parmesan tartlet  
with dressed watercress salad (v) £3.95

Cornish crab and langoustine tian served with a micro  
herb salad £7.95

## MAIN COURSE

Grilled fillets of plaice with mediterranean potatoes  
and wilted spinach £11.95

Baked fillets of sea bass in a sea salt crust stuffed  
with oranges and fennel, served with sautéed potatoes £13.95

Char grilled chicken breast served with chasseur sauce, crispy  
parma ham and creamy mashed potatoes £12.95

Venison steak served with a redcurrant port jus,  
mashed potato and sautéed broccoli £15.95

Slow roasted new zealand lamb rump served with ragoût of baby  
vegetables and baby potatoes £13.95

Giant spinach and ricotta ravioli,  
served with basil pesto and white truffle oil (v) £11.95

Char grilled prime 10oz sirloin steak served with a baked tomato,  
a flat garlic mushroom and home made chips £15.95

## SAUCES FOR STEAKS

Au poivre sauce £1.95

Chasseur sauce £1.95

Bearnaise sauce £1.95

## SIDE DISHES

Salted asparagus and broccoli  
served with an old balsamic reduction £3.95

House salad with honey and mustard dressing £2.95

Basket of bread £1.95

Home made chips £1.95

Pan fried extra fine french beans in garlic butter £2.50

**PARTY PRE-ORDER FORM**