

Party Menu 3 Courses £22.50

Starters

Lamb

Lamb koftas with a yoghurt and mint tzatziki and wild rocket

Smoked Salmon

Smoked salmon with sourdough bread and horseradish cream

Goats Cheese

Breaded goats cheese with a raspberry and thyme jam

Duck

Smooth duck crostini with sautéed mushroom and rocket

Soup

Chef's homemade soup of the day with fresh bread

Mains

Chicken

Seared breast of chicken with bacon mash and mushroom sauce

Halloumi

Mediterranean vegetable skewer with grilled halloumi and Cajun spiced rice

Pork

Pork stroganoff with mushrooms, peppers, a creamy paprika sauce and Cajun spiced rice **Seabass**

 $\label{lem:continuous} \textbf{Grilled seabass fillets with roasted new potatoes and king prawn and caper butter sauce}$

Steak

8oz Rump Steak served with grilled mushroom, tomato, chunky chips and peppercorn sauce

all mains are served with seasonal vegetables for the table

Desserts

Torte

Chocolate torte served with fresh cream

Banoffee Pie

Banoffee pie and vanilla ice cream

Cheesecake

Eton mess cheesecake with fresh strawberries and cream

Tart

Warm treacle tart and vanilla ice cream

Sorbet

Lemon sorbet and shortbread