

## Function Menu

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### Formal Dining

One choice of starter / mains / pudding  
Special dietary requirements will be catered for separately

#### *First Courses*

Smoked haddock chowder  
Crispy duck with a cucumber and spring onion salad and hoi sin dressing  
Warm tomato and Emmantel tart (V)  
Pea and mint risotto with parmesan (V)

#### *Main Courses*

Seabass with braised fennel on a lemon cream  
with steamed parsley potatoes  
Moroccan spiced lamb with saffron rice  
Parmesan chicken with rosemary potatoes and red cabbage coleslaw  
Oven roasted pork with creamed potato and apple compote  
with a sage and mustard cream sauce  
Char-grilled sirloin steak with onion rings and skinny chips  
(Cooked medium rare)  
Roasted vegetable frittata with a sweet chilli sauce (V)  
Cumin infused couscous stuffed in baked peppers (V)

All our main courses come garnished with vegetables and potatoes.  
These dishes are to give you an idea of what we can do.

#### *Puddings*

Chocolate trifle  
Warm pear and thyme tart with caramel sauce and clotted cream  
Baked bread and butter pudding with strawberry ice cream and fresh berries  
Thai scented pineapple and coconut rice pudding  
A selection of local cheeses with biscuits and celery

#### *Coffee and Chocolates*

*£30 per person including VAT*

Please feel free to make requests for your favourite dish.