



3 Course Private Banqueting Menu

£30.00 per person

STARTERS

Chicken liver pate, red onion chutney, crispbread (DF)

Roasted tomato, crispy pancetta soup (GF)

Potted Scottish smoked salmon, horseradish cream, caper red onion rocket salad and lemon dressing (GF)

MAINS

Roast chicken supreme, roasted garlic mash, fine beans, pan gravy (GF) (DF)

Grain mustard and turmeric marinated sea bass, crushed potatoes and fine beans (GF)

Wild Mushroom, Peas & Sage Risotto (VE)

DESSERTS

Traditional tiramisu, chocolate sauce, fresh strawberries (V)

Raspberry and white chocolate cheesecake with raspberry coulis (V)

Fresh Fruit Salad (VE)

(VE) Vegan (V) Vegetarian (DF) Dairy Free (GF) Gluten Free **FOOD ALLERGIES & INTOLERANCES:**
before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.
Pre orders required