

Private Dining

MENU | £45 pp

Starters

Soup of the day with freshly baked breads

Locally smoked salmon, baby herbs, lemon crème fraiche, warm rye bread

Chicken Liver parfait, Hawkshead onion marmalade, toasted brioche

Oven baked camembert, fig and cinnamon chutney, sour dough bread

Mains

Oven roasted Chicken breast, creamed potato, seasonal vegetables, wild mushrooms, red wine jus

Cassoulet of beans, mushrooms and root vegetables in a red wine and tomato broth, served with crusty bread

Steak and ale pie, served with creamed potatoes, seasonal vegetables and a stout and onion gravy

Roasted fillet of cod, butterbean and leek chowder, wilted greens

Desserts

Sticky toffee pudding, sticky toffee Sauce, vanilla bean ice cream

Apple and cinnamon crumble, served with custard

Chocolate mousse, hazelnut ice cream, Nutella sauce

Cheese selection, crackers, chutney and grapes

Please note we are NOT a 'nut free kitchen' and due to this cross contamination may occur. Some menu items may contain food substances to which you have an allergy. Full allergen information available, please ask a Manager who will be more than happy to advise.