

Hot meal



Starter: (Choice of 2)

- Pattie served with brown bread & green salad
- Strawberries and smoked salmon served on bed of rocket salad
- Carrot and coriander soup
- Prawn cocktail

Main: (Choose 1)

- Coq au Vin
- Beef in Guinness
- Paprika chicken
- Pork with apricots in a cream sauce
- Beef Lasagne
- Shepherd's Pie

Vegetarian option: (Choose 1)

- A Vegetable casserole
- Vegetable Lasagne
- Nut Roast

Side Dishes: Dauphinoise potatoes plus choose 3 vegetable dishes from below.

Tender stem broccoli, Leek and carrot in butter, Red cabbage with apple, Seasonal Vegetable Mash, Peas and carrots.

Sweets: (Choice of 2)

- Profiteroles with hot chocolate sauce, Apple and raspberry tart
 - White chocolate and raspberry cheesecake
 - Warm Bakewell tart: Trifle:
 - Fresh fruit salad: Fresh lemon tart:
- Accompanied by pouring cream*

<i>2 courses</i>	<i>From £20.50 per person</i>
<i>3 courses</i>	<i>From £22.50 per person</i>

- *Unlimited Teas and filter coffee: add £1 per person*
- *Choice of 3 sweets add £1.25*
- *Serving drinks on arrival / drinks for toast: add £1.25p per person*
- *Cheese and Biscuits add £2.00 per person*

. NB. The charges above are all inclusive unless it becomes necessary to hire extra equipment, which we would inform you of before order taken.