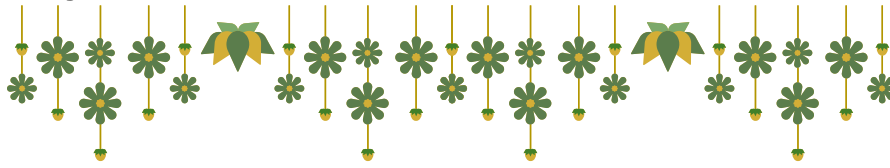


Sit Down Meal



3 Course Sit-Down Meal @ £25 per person

Please select one starter, one main course & one dessert for your guests to enjoy;

Starter

Leek & potato soup, Herb Crostini (V) (GF)*

Pate, Pear Chutney, Herb Crostini (GF)*

Salmon Fishcakes, Lemon & Dill dressing

Classic Prawn cocktail (GF)

Roasted Bell Pepper & Tomato Soup, Crème Fraiche (V) (GF)

Medley of Fresh Melon, Red Berry Compote (V) (GF)

Warm Salad of Wild Mushrooms, Toasted Brioche (V) (GF)**

Main Course

Pan Fried Chicken Breast, White Wine & Mushroom Sauce (GF)

Roast Turkey, Sage & Chestnut Stuffing (GF)***

Sirloin of Beef, Yorkshire pudding (GF)#****

Fillet of Sea Bass, Lemon Butter Sauce, Crushed Potato (GF)#

Braised Brisket of Beef, Red Wine Jus (GF)

Penne Pasta & Ratatouille (V)

Onion, Pear and Fig Tartlet, Ricotta Cheese (V)

Dessert

Double Chocolate Fudge Cake, Raspberry Coulis (V)

Fresh Fruit Salad, Mango Sorbet (V) (GF)

Vanilla Crème Brulee, Shortbread Biscuit (V)

White Chocolate and Raspberry Cheesecake (V)

Tarte Au Citron (V)

Tea & Coffee

GF* Without Crostini

GF** Without Toasted Brioche

GF*** Without Stuffing

GF**** Without Yorkshire pudding

£3.00 Per Person Supplement Charge