

Something more formal...

OUR 3 COURSE FUNCTION MENU

£30 per person
(Friday- Sunday £2 Supplement)

Select a MAXIMUM of 3 starters (to include a soup)
& 4 mains (to include a vegetarian)
to which your guests can then select their meal choices from

Pudding choices will be available on the day.

Add an extra course of Cheese for £4.50pp

Extras are priced per person

C A N A P É S

Tomato, garlic & basil bruschetta VO GF* £2.50pp

Smoked salmon bellini GF* £3.50pp

Mini Yorkshire puddings, braised beef & horseradish £3.50pp

Honey & mustard dressed sausages £3.00pp

Multi-seed cheese straws V GF* £2.50pp

On the table

Crusty breads, olive oil &
balsamic VO £2.50pp

Olives & feta V GF £3.50pp
Flat bread & hummus VO £3pp

STARTERS

Tomato & basil soup with house bread
& butter (GF*, VO)

Carrot & coriander soup with house
bread & butter (GF*, V)

Chicken liver pate with toasted breads
& cranberry puree (GF*)

Watermelon, honeydew & cantaloupe
melon, fresh fruit, lime syrup & lemon
sorbet (GF, VO)

Panko breaded brie wedges, fruit
chutney, dressed leaves (V)

Cream of garlic mushrooms on
toasted sourdough (GF*, VO*)

Classic prawn cocktail, Marie Rose
sauce, buttered granary bread (GF*)
(£2 supplement)

Table Sides

*Dishes are served inclusive of
vegetables and potatoes*

Extra vegetables VO* GF £4

Roast potatoes V GF £4

Skinny on Fries V GF £4

Dressed salad VO GF £4

MAINS

Topside of Derbyshire beef, mash, roasted
potatoes, roasted root vegetables &
buttered greens, Yorkshire pudding, pan
gravy (GF*)

Roast turkey, sage & onion stuffing, mash,
roasted potatoes, roasted root
vegetables & buttered greens, pig in
blanket, pan gravy (GF*)

Pork loin steak, mash, buttered greens,
cream of wholegrain mustard sauce (GF*)

Herb crusted Haddock fillet, herb buttered
crushed potatoes, buttered greens,
cream of white wine sauce

Vegetable lasagne, garlic bread, salad (V)

Nut roast, mash, roasted potatoes,
roasted root vegetables & buttered
greens, pan gravy (GF*, VO)

Salmon fillet, sautéed potatoes,
buttered greens & hollandaise sauce (GF)

Daube of beef, horseradish mash, roasted
root vegetables, red wine sauce
(GF*, £4 supplement)

Garlic & herb rolled belly pork, mash,
braised red cabbage, roasted root
vegetables, pork jus
(GF*, £3 supplement)

P U D D I N G S

Choose from our homemade selection of puddings on the day

Add an extra course of Cheese for £4.50pp

LITTLE PEOPLE

Available in conjunction with
'our function menu'

Aged 12 and under



To Start

Tomato soup with crusty bread
(V0 GF*) £3.50

Vegetable sticks, mayo (V0, GF) £3.50

Cheesy garlic bread (V) £4.00

To Follow

Roast of the Day with mash & roasted
potatoes, Yorkshire pudding, carrots
and peas £7.95 (GF*)

Breaded Chicken Goujons with skinny
fries and baked beans £6.95

Mac & Cheese with garlic bread (V)
£5.95

Sausage & Mash with peas, carrots
and jug of gravy £6.95

To Finish

Knickerbocker Glory.
Strawberry & vanilla ice cream, mini
marshmallows, raspberry coulis,
whipped cream £4.75

Mixed Ice Cream.
Two scoops of either chocolate,
vanilla, strawberry or honeycomb (GF)
£4

Chocolate Brownie with vanilla ice
cream and chocolate sauce £4.75

Jam Sponge with custard £4