



Sample Function Menu 2025

Starters

Carrot & Coriander Soup (Vg/GF on req)
Focaccia

Duck Pate
Caramelised onion, Melba toast

Haddock Fishcake
Poached egg inside, hollandaise sauce

Tempura Vegetables
Aoli & sweet chili (Vg)

Mains

Feather Blade of Beef (GF on request)
Rosti potatoes, glazed carrots, parsnips, greens & stout juice

Cod Pie
Mash potato, on a bed of Samphire, greens, grilled tomato sauce

Pork Tenderloin (GF on request)
Wrapped in Parma, Fondant potato, red wine Jus

Sweet Potato & Chickpea Curry V
Poppadum & mango chutney

Desserts

Cheesecake
Raspberry puree & ice cream

Apple and Cranberry Crumble
Crème anglaise

Selection of Ice Cream & Sorbet (GF/ Vg on request)
Fresh berries

Selection of Cheeses
Crackers & homemade chutney

2 courses £29.50

3 Courses for £34.50

Private dining room hire from £50.00