



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



Sample Function Menu 2025

Starters

Roasted Tomato & Red Pepper Soup (V) GF on request

Bread roll

Ham Hock Terrine

Apple & pear puree and crusty roll

Smoked Salmon GF

Avocado, crème fraîche, picked cucumber, lemon dressing

Mains

Roast Chicken Breast

Dauphinoise potatoes, seasonal vegetables & red wine jus

Rolled Pollock GF

Parma ham, saffron new potatoes, herb roasted garden vegetables, tarragon oil

Vegetarian Lasagne (V)

Rocket salad, garlic bread

Desserts

Eton Mess GF

Meringue, Berries

White Chocolate Panna cotta GF

Berry compote

A Selection of New Forest Ice-creams or Sorbets

Berries, chocolate flake

A Selection of Cheese

Crackers, Chutney

2 courses £27.50

3 courses £32.50

Private Room hire from £50.00