Three Course Menu

Our menu offers something for everyone, enabling you to mix and match to create your perfect menu. You can choose one option for all of your guests or allow them to pre-order from a choice of two starters, one main course (plus one vegetarian/vegan option) and two desserts.

Starters

- Roasted pepper and tomato soup (v)
- Cream of cauliflower soup with crispy bacon
- Butternut squash soup (v)
- Cream of leek & potato soup (v)
- Brixworth chicken liver pâté, with caramelised red onion chutney & a rocket salad
- Button and wild mushroom garlic sauce, toasted sourdough & watercress (v)
- Caprese salad, beef tomatoes, bocconcini & a basil oil dressing (v)
- Indian potato cakes with tomato & coriander salsa (v)

- Pressed ham hock with homemade piccalilli
- Oak smoked salmon with lemon mayonnaise
- Panko bread crumb fish cakes with a tartar sauce
- Cheese, leek & mushroom tart with a mixed salad
 (v)
- Mushroom and mozzarella arancini with a tomato salsa (v)
- Chicken katsu curry with Asian slaw
- Spicy meatballs with basil & tomatoes
- Braised beef & horseradish OR cheese & ham croquetas
- Butternut squash bruschetta with feta (v)

All served with bread rolls* and butter (*gluten free bread available on request)

Main Course

- Pan fried chicken supreme with a bacon & mushroom sauce
- Local topside of beef with homemade Yorkshire puddings & roast potatoes
- Pork belly with champ & an apple & cider jus
- Sausage & mash with onion gravy
- Blade of beef braised with root vegetables & red wine gravy
- Steak & ale pie
- Chicken & leek pie
- Lamb rump, potato fondant, red wine & rosemary sauce Supplement £5pp
- Roasted salmon fillet with a cheese & chive sauce & crushed new potatoes
- Mushroom, spinach, and ricotta pithivier (v)
- Mixed bean tagine with a lemon, coriander couscous & soured cream (v)
- Vegetable lasagne, roasted new potatoes & mixed salad (v)

- Vegetable massaman curry with vegetable rice (v)
- Mixed bean goulash (v)
- Fennel & borlotti bean cassoulet (v)

Sides – choose 3

- Stem broccoli
- * Cauliflower cheese
- French beans
- * Braised leeks
- Battened buttered carrots
- Honey roasted parsnips
- Steamed spring greens
- Braised red cabbage with apple
- Baby new potatoes with chive butter
- Goose fat roast potatoes
- Dauphinoise
- Buttery mash with chives
- Champ
- Boulanger (onions & stock)
- Parmentier (sauté with onion garlic & thyme)

Desserts

- Mini Pavlova with whipped cream & summer fruits
- Chocolate brownie with fruit compote
- Pear frangipane tart with vanilla ice cream
- Vanilla panacotta with a flapjack crumb
- Banoffee tart
- Baked New York cheesecake
- Sticky toffee pudding with vanilla ice cream

- Lemon tart
- Retro Black Forest Gateau
- Chocolate torte
- Lemon Posset with shortbread biscuit
- Crème Brulé
- White chocolate & raspberry cheesecake
- Sharing apple crumble with crème anglaise