

PARTY PACKAGE

Available every Friday and Saturday night
35 per person **PLUS** half a bottle of house wine

STARTERS

Soup of the day served with warm homemade bread

[G, D, SU]

Lemon and chilli crab cakes with sweet chilli sauce and mixed leaf

[CR, SU, G]

Breaded Brie with cranberry sauce

[G, D, SU]

MAINS

6oz Rump steak served with chips, flat mushroom and grilled tomato

[G, SU]

Pan roasted chicken breast served with sauté leeks, sweet potato wedges and a mushroom & red wine sauce

[SU]

Baked hake fillet, on crushed new potatoes topped with leeks, a poached egg and butter sauce

[F, E, D, SU]

Vegan cottage pie with sweet potato topping

[SU]

DESSERTS

Orange Pannacotta served with a buttery Italian biscuit

[G, D, E]

Winter berry meringue stack

[SU, E, D]

Pineapple upside-down cake and custard

[G, D, E, SU]

ALLERGEN KEY

G = Gluten

D = Dairy

E = Eggs

F = Fish

MO = Molluscs

CR = Crustaceans

CE = Celery

N = Nuts

P = Peanuts

MU = Mustard

SE = Sesame Seeds

SO = Soya

L = Lupin

SU = Sulphites

If you have any allergies, please inform a member of staff. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.