



Private Dining Menu A

£29.95 per person

Starters

Homemade Soup of the Day gfo

Served with bread

Sautéed Wild Mushroom v

Served on a toasted ciabatta with cream tarragon and shallots

Chicken Liver Parfait gfo

With crown chutney and garlic crostini

Mains

Steak and Cheese Burger gfo

Served on a toasted bun with lettuce, tomato, mayo with a choice of French fries or house salad

Pan Seared Fillet of Seabass gf

On a bed of crushed potatoes, peas and spinach with a dill sauce

Pea and Asparagus Risotto gf v

With a choice to add chicken

Desserts

Cheshire Farm Ice Cream gfo

Choice 3 of our flavors; vanilla, strawberry, chocolate, honeycomb, baileys, salted caramel, raspberry or lemon sorbet

Warm Chocolate Brownie gf

Served with salted caramel ice cream

Lemon Posset

Served with homemade shortbread

A Room hire charge is subject to availability, please contact the restaurant for more information.

V = vegetarian GF = Gluten Free GFO = Gluten Free Option

Please note: All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests who have concerns about the presence of allergens are welcome to speak to a team member for assistance before ordering as some of our dishes can be modified to accommodate this.