



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.



Private Dining Menu B

£39.95 per person

Includes: a drink on arrival with the option of beer or bubbles

Starters

Homemade soup of the day gfo

Served with bread

King Prawns gfo

Fried in garlic and parsley butter with sun blush tomato and rocket

Black Pudding Stack

Crisp pancetta, grilled flat cap mushroom and a fried egg

Mains

8oz Sirloin Steak gfo

Cooked to order, served with home dried tomatoes, a sautéed flat cap mushroom, peppercorn sauce and a choice of French fries or house salad

Lime & Chilli King Prawn Skewer gfo

Served with red slaw, garlic flatbread and lemon mayo dip, with a choice of French fries or house salad

French Trimmed Breast of Chicken gfo

served with home dried tomatoes, a sautéed flat cap mushroom, peppercorn sauce and a choice of French fries or house salad

Cheese & Onion short crust Pastry Pie

With red cabbage and mash

Desserts

Raspberry & White Chocolate Cheesecake

With a blueberry compote

Apple & Summer Berry Crumble

With vanilla ice cream

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream

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Private Dining Menu C

£49.95 per person

Includes:

A drink on arrival with the option of beer or bubbles plus a glass of house wine with the meal

Starters

Homemade soup of the day *gfo*

Served with bread

Seared Scallops

With chorizo and cauliflower puree

Baked Camembert *v*

With garlic flatbread and red onion jam

Black Pudding Stack

Crisp pancetta, grilled flat cap mushroom and a fried egg

Mains

8oz Fillet *gfo*

Cooked to order, served with home dried tomatoes, a sautéed flat cap mushroom, peppercorn sauce and 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

Chargrilled Chicken Caesar

With a traditional Caesar salad of cos lettuce, crisp pancetta, croutons, grana, anchovies and Caesar dressing

Desserts

Crown Cheeseboard

A selection of cheese served; Lancashire blacksticks blue, Kidderton Ash and White Fox

Warm Chocolate Brownie *gf*

Served with salted caramel ice cream

Raspberry & White Chocolate Cheesecake

With a blueberry compote

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