



## 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*

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.