

2 Course

Choose 1 main and 1 dessert for all £15pp

(Please note that if your guest numbers are below 20, your options will be chosen by the Chef)

Main Course

Fish and Chips

Crispy Battered Cod Goujons, served with Chunky Chips , Mushy Peas and Lemon

Homemade Shepherds Pie

Served with thyme Roasted Carrots

Katsu Chicken Curry (GF)

Southern Fried Chicken Goujons on a bed of Boiled rice with a Katsu Curry Sauce

Seafood Paella (GF)

A Mediterranean Spiced Rice Dish with Seafood and Lemon

Premium Pork Sausage and Red Onion Gravy

*Quorn Sausage Available (VE)**

With Colcannon Mash

Cauliflower, Potato and Spinach Balti (VE)(GF)

Served with Boiled Rice and Naan Bread

Beef Chilli Con Carne

Served with Boiled Rice, topped with Nachos and Soured Cream

Tandoori Chicken Jalfrezi

served with Boiled Rice and Naan Bread

Wild Mushroom Stroganoff (V)

A selection of Mushrooms pan fried with Brandy, Paprika and Soured Cream

Served with Boiled Rice

Battered Chicken Bites

Served with chunky chips

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Dessert

Chocolate Brownie

Served with Salted Caramel Ice Cream

Profiteroles and Chocolate Sauce (GF)

Sticky Toffee Pudding served with Caramel Sauce

Homemade Apple, Rhubarb and Ginger Crumble

served with Vanilla Custard

Lemon Tart and Chantilly Cream (GF)

Baked Vanilla Cheesecake

with a Compote of Winter Berries

Chocolate Orange Dessert (VE)

Homemade Fruit Trifle

Chocolate Fudge Cake

with Vanilla Ice Cream

Chefs Choice of Desserts

(In the event we're unable to provide your menu choices, we will endeavour to offer a similar alternative and will advise you in advance of your event)