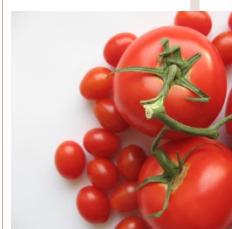
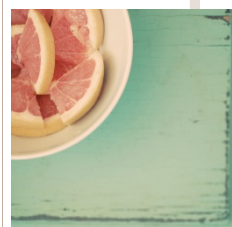


# Menu



## *Outside Catering Menus*

### Menu 1

Smoked Applewood Cheddar and leek tart with dressed house leaves and beetroot dressing

Braised Lamb Shank, dauphinoise potato and rosemary gravy

Selection of continental cheeses, biscuits, celery and chutney  
£25 per head

### Menu 2

Ham hock terrine, crushed carrots and red pepper coulis

Supreme of Roast chicken wrapped in Bacon, mashed potato and Swiss cheese Sauce,

Sticky toffee pudding with Guernsey double cream  
£23.95 per head



### Menu 3

Deep fried panko crusted Brie, Cranberry sauce and grapefruit segments

Roast loin of pork stuffed with apples and prunes, creamed potato and smoked Bacon gravy

Chocolate Brownie served with dark Chocolate sauce and fresh berries

£23.95 per head

### Menu 4

Chicken liver Parfait, red onion marmalade and crusty baby baguette,

Slow braised skirt of Beef, silver skin onions and button mushrooms served with fondant potato and red wine gravy

Selection of Continental cheeses , biscuits , celery and chutney

£25.00 per head