# **Event Menu**

## Salt & Chilli Chicken Strips

Napa Salad/Candied Peanuts/Sesame Seeds/Thai Satay Dressing

#### Soup of the Day

Freshly Baked Wheaten Bread

#### **Brandied Chicken Liver Pate**

Toasted Brioche/Red Onioin Marmalade/Granola Crumb

## Crispy Breaded Brie

House Salad/Sweet Chilli Jam

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## Roast Eye of Silverside

Topped with a Home-Baked Signature Yorkshire Pudding & Chef's Gravy

#### Chicken Stack

Escalope of Chicken/Garlic Foccacia/Streaky Bacon/Applewood Cheese/Salad/Thai Chilli Drizzle

## 8oz Sirloin Steak (£6 Supplement)

Portabello Mushroom/Slow Roast Tomato/Onion Rings/Chunky Chips

#### Beer Battered North Atlantic Cod

Salt & Vinegar Mushy Peas/Homemade Tartare Sauce

# Thai Red Chicken Curry\* (Vegetarian Option Available)

Candied Peanuts/Basmati Rice

# Homemade 8oz Steak Burger

Smoked Streaky Bacon/Caramelised Onion Jam/Applewood Cheese/Onion Rings/Relish

All Main Courses served with a Choice of Chunky Chips/Skinny Fries/Creamy Mash/House
Salad (except \*)

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### Homemade Pavlova

Served with Seasonal Berries, Raspberry Coulis & Fresh Cream

#### Chef's Cheesecake

Served with Fresh Cream

## **Chocolate Brownie**

Candied Peanuts/Vanilla Ice-Cream/Rich Chocolate Sauce

Tea and Freshly Ground Coffee

2 Courses: £18 3 Courses: £22 4 Courses: £24