



Event Menu

(Available Mon-Sat 12-6pm)

Honeydew Melon with Sorbet

Laced with Raspberry Coulis & served with Seasonal Berries & Fresh Mint

Soup of the Day

Served with a Freshly Baked Bread Roll

Chicken Liver Pate

With Toasted Brioche & Cranberry Relish, Garnished with Granola

Roast Eye of Silverside

Topped with a Home-Baked Stables Signature Yorkshire Pudding & Red Wine Gravy

Stuffed Supreme of Chicken

Wrapped in Maple Bacon & Topped with Pearl Onion & Thyme Gravy

Grilled Smoked Cod

Served on Creamy Mash with Creamed Cabbage, Leeks & Bacon

Baked Ham or Chicken Open Sandwich

Homebaked Wheaten with Seasonal Salad, Boiled Hens Egg, Coleslaw & Pineapple

Honey Brie Tart

Topped with Red Onion Marmalade & served with Crisp Salad

*All Main Courses served with Seasonal Vegetables, Comber Champ and Saute Potatoes
(Alternative Potatoes available upon Request)*

Homemade Pavlova

Served with Seasonal Berries, Raspberry Coulis & Vanilla Bean Fresh Cream

Selection of Ice-Cream

Tea and Freshly Ground Coffee

2 Courses: £14 3 Courses : £19 4 Courses: £21