

Three Course Dinner

(v) = Vegetarian, (vg) = Vegan, (df) = Dairy Free, (gf) = Gluten Free

STARTERS (FIRST INNINGS)

- Roasted plum, tomato & basil pesto soup, herb croutons (v, vg, df)
- Chicken liver pate with crisp croutes & cider apple chutney
- Chigborough smoked trout, fennel remoulade, frisée & sour dough (df)
- Heritage beetroot, goat's cheese, rocket & herb croutons (v)
- Butternut squash, pine nuts, guacamole, pink grapefruit, pea shoots (v, df, vg, gf)
- Smoked duck, mixed leaf, candy stripe beetroot, orange gel (gf)

MAIN COURSE (SECOND INNINGS)

- Seared chicken breast, forest mushroom farce, leek & crushed potato cake, port wine jus (gf)
- Pan fried salmon steak, bubble & squeak, samphire, Riesling chive cream (gf)
- Roast Suffolk pork loin steak, grain mustard, creamy cider sauce (gf)
- Roast chicken, chipolata stuffing, roast potatoes, rich roast gravy (df)
- Roast beef sirloin, Yorkshire pudding, roast potatoes, red wine & thyme gravy (£5.00 supplement per person) (Please note the beef is cooked & served medium)
- Wild sea bass fillet, saffron & parsley crushed new potatoes, braised fennel & sun blushed tomatoes (gf)

VEGETARIAN OPTIONS

- Roasted onion & thyme tart, truffle mash potato, rocket (v, vg, df)
- Wild mushroom arancini, tomato fondue, artichoke & pea ragout (v)
- Aubergine, plum tomato & courgette steak, tomato salsa (v, vg, df, gf)
- Turmeric roasted cauliflower & sweet potato, korma sauce (v, vg, df, gf)

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DESSERTS

Toffee cream filled profiteroles, warm milk chocolate sauce (v)

Honeycomb cheesecake, caramelised banana, fruit coulis (v)

Strawberry pavlova (v, df, gf)

Warm chocolate brownie, chocolate sauce & vanilla ice cream (v)

Spiced apple & sultana crumble, hot Devon vanilla custard (v)

White chocolate panna cotta, raspberry crush, homemade shortbread (v)

Warm sticky toffee pudding, toffee sauce (v)

Seasonal fruit salad (v) (vg) (df) (gf)

TO FOLLOW

Tea, coffee & chocolate mints

Add petit fours for £3.00 per person

PRICING

1 menu choice (1 starter/1 main/1 dessert) - £36.00 per person

2 menu choices (2 starters/2 mains/2 desserts) - £40.00 per person

3 menu choices (3 starters/3 mains/3 desserts) - £43.00 per person

4 course (1 starter/1 main/1 dessert/cheese & biscuits) - £50.00 per person

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Fork Buffet Menu

*All prices inclusive of VAT, min of 25 guests
Please select 1 main course choice & 1 vegetarian option for your guests*

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MAIN COURSE

Homemade beef lasagne with a mixed leaf side salad & garlic bread
Chicken tikka masala, pilau rice with naan bread & mango chutney (df, gf)
Homemade steak & ale pie with creamy mash, fresh garden peas & rich gravy
Shepherd's pie topped with cheesy mash (gf)
Chicken stroganoff with paprika, gherkins & long grain rice (gf)
Atlantic fish pie with prawns, parmesan & chive mash potato (gf)
Chilli con carne with rice, tortilla chips & grated cheese (gf, df)
Fragrant Moroccan inspired lamb tagine with couscous (df)
Sweet & sour chicken with steamed rice & prawn crackers (gf, df)

VEGETARIAN OPTIONS

Homemade vegetable lasagne with a side salad & garlic bread (v)
Roasted vegetable & chickpea ratatouille topped with a herb & citrus
crust (v, vg, df)
Sweet potato & roasted vegetable tagine, with couscous (v, vg, df)
Sweet & sour Quorn pieces with steamed rice & prawn crackers
(v, ve, df, gf)

DESSERT OPTIONS

Homemade chocolate profiteroles, warm milk chocolate sauce (v)
Seasonal berry Eton mess (v, gf)
Sweet apple & berry crumble, rich Devon custard (v)
Cherry cheesecake, raspberry coulis (v)
Seasonal fresh fruit salad (v, vg, df, gf)

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SALAD OPTIONS

Mixed leaf salad – balsamic & olive oil dressing
Creamy coleslaw
Herb roasted tomato pasta salad
Roasted vegetable & couscous salad
Tomato, mozzarella & basil salad

For an additional fee of £2.50 per person

PRICING

One course menu per person - £20.00 INC VAT

Two course menu per person - £27.00 INC VAT

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Children's Menu

All prices inclusive of VAT

Please select a main course (meat or vegetarian) & dessert from the options below

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MAIN COURSE

Chicken breast fillets with chips & fresh garden peas

Broad Oak Farm sausages with creamy mash & baked beans

VEGETARIAN

Vegetarian sausages with creamy mash & baked beans (v)

Pasta with tomato & basil sauce (v)

DESSERT

Vanilla ice cream, hot chocolate sauce

Banana sundae

Chocolate brownie, chocolate sauce

£14.50 per child

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Canapés

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Smoked salmon & cream cheese blinis

Caramelized onion, goat's cheese & thyme crostini (v)

Roasted vegetable & red pesto tartlets (v)

Smoked chicken, mango & coriander tartlets

Bocconcini mozzarella & cherry tomatoes with pesto,
pea & mint frittata (v)

Mini warm quiche Lorraine

Baby baked potatoes with sour cream & sweet chilli sauce (v)

Honey & mustard glazed mini sausages

Country pate crostini topped with red onion chutney

Smoked trout & fennel tartare

3 items – £9.00 | 4 items – £10.50

5 items – £12.50 | 6 items – £14.00

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