

GLASS OF FIZZ ON ARRIVAL STARTERS

Classic Minestrone Soup

Warm bread, salted butter (V)

Chicken, Liver and Brandy Parfait

Red onion chutney, melba toast

Creamy Blue Cheese Mushrooms

Herb focaccia (V)

King Prawn and Crab Cocktail

Marie Rose sauce, keta caviar (GF)

MAINS

All roast served with roast potatoes, Chantenay carrots, winter greens, butternut squash puree, Yorkshire pudding and gravy

28 Day Dry Aged Striploin of Aberdeen Angus Beef

Horseradish cream

Roasted Shoulder of Lamb

Mint sauce

1/2 Spatchcock Lemon & Thyme Chicken

Pork, sage and onion stuffing

All The Meats

Supplement £18

Vegetable Wellington

Vegetarian gravy

Pan Roasted Fillet of Salmon

Crispy potatoes, steamed Tenderstem broccoli, lemon piccata

LITTLE DINERS

All roast served with roast potatoes, Chantenay carrots, winter greens, butternut squash puree, Yorkshire pudding and gravy
Roast Chicken Breast
Roast Beef

Vegetarian Lasagne



PART OF THE FUNKY Collection

Scan the QR code to find out more.



DESSERTS

Poached Pear Frangipane

Caramel ice cream

Bailey's Cheesecake

Chocolate Chantilly cream

Chocolate Brownie

Vanilla ice cream (GF)

Apple, Orange & Apricot Crumble

Ice cream OR custard

Ice Cream and Sorbets

two scoops

Selection of British Cheese

Grapes, biscuits, chutney