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**Function Menu**

**Leek and Potato Soup** with Granary Bread (gf)

**Creamy Garlic Mushrooms** on Granary Bread (gf & df)

**Smoked Salmon** and Dill Crème Fraiche & Granary Bread (gf & df)

**Chicken Liver Pate** with Toast and Chutney (gf)

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**Mushroom, Spinach & Blue Cheese Wellington**

Roasted New Potatoes and Vegetables

**Chicken Breast wrapped in Parma Ham**

Lyonaisse Potatoes, Kale, Green Beans and White Wine Sauce (gf & df)

**Slow Braised Beef** in Red Wine Gravy,

with Mashed Potato and Roasted Celeriac & Carrots (gf & df)

**Roasted Hake Fillet**

with Crushed Garlic New Potatoes, Green Beans,

Kale and Lemon Beurre Blanc Sauce (gf & df)

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**Sticky Ale, Walnut & Ginger Pudding** with Salted Caramel Sauce and Clotted Cream

**Fresh Fruit Salad** (gf & df)

**Cheese & Biscuits** (gf)

**Ice Cream** (gf) or **Sorbet** Selection (df)

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Tea or Filter Coffee

**£22.95 for 2 Courses**

**£27.95 for 3 Courses**

For dietary requirements please make sure that these are noted on the order as some of the dishes need minor adaptations to ensure that we get it right for you