



Amuse Bouche

Atlantic Prawn and Smoked Salmon Marie Rose Cocktail

Indian Spiced Vegetables Filled Flat Bread topped with a Yoghurt and Mint Drizzle served with a Salad Boat

Smoked Mackerel Paté served with Horseradish Crème Fraiche, Toasted Wholemeal Bloomer and Salad Garni

Salt Baked Beetroot with Goat's Cheese and Pickled Red Onion on Dressed Mixed Leaves and Buttered Wholemeal Bloomer

Chilled Mixed Melon Cocktail topped with a Fruit Coulis

Bang Bang Coated Cheese and Spring Onion Croquettes served with a Chimichurri Dip and salad Garni

Pan Fried Garlic Mushrooms topped with Grilled Italian Smoked Cheese and Breadcrumbs and served with Buttered Wholemeal Bloomer ALAN MARKANIAN AND THE SECOND SECOND

Soup in a Cup

Sirloin Steak served with Salt & Pepper Tomato, Fried Mushrooms and Chips with a Creamy Pepper Butter Sauce on the side

Slow Braised Lamb Ragu with Rigatoni Pasta topped with Italian Cheese

Pan Fried Chicken Breast Medallions in a Mushroom, Tomato and Onion Red Wine Chasseur Sauce served with Crispy Potatoes and Buttered Green Beans

Medallions of Roasted Tenderloin of Pork wrapped in Bacon served with Sage & Onion Stuffing Ball, Roast Potatoes, Roast Parsnips Yorkshire Pudding, Fresh Vegetables, Gravy and Apple Sauce

Mediterranean Coated Loin of Cod served with Fresh Vegetables and Rosemary Roasted Baby Potatoes

French Style Vegetarian Lasagna (vegetarian mince and pancakes lasagna style) served with Chips and either Fresh Vegetables OR Salad

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Selection of Sweets

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£30 PER HEAD

6pm to last orders at 8pm £10 per head deposit and pre-order starter and main required

**ANY ALLERGIES PLEASE INFORM US**