



To start your event off:

- Homemade carrot and coriander soup with fresh light cream (v)
- Breaded brie cheese with onion chutney (v)
- Goats cheese salad with rocket, pomegranates and balsamic glaze (v)
- Chicken souvlaki with a sweet peanuts sauce

Main Event:

- Chargrilled fillet of chicken marinated in lemon
And coriander with Thai red risotto
- Cumberland sausage with creamy mashed potato, French onion and red wine sauce
- Roast salmon fillet, light creamed spinach and crushed potato
- Italian style penne arrabiatta, homemade chef's tomato sauce and parmesan shavings (v)

To end the meal:

- Homemade sticky toffee pudding with butterscotch sauce, Brymor vanilla ice cream
- Brandy snap baskets, fresh strawberries and vanilla ice cream (v)
- Selection of cheese and biscuits with fresh grapes (v)
- Selection of seasonal fresh fruit (v)

(v) Denotes vegetarian option

Allergens & Intolerances
If you are uncertain, please speak to a member of staff.

£34.95 per person