



Example of our Create your own menu

We would suggest that you select three or four items from each of the sections below. Total menu price would be calculated, based upon your selection.

Starters

Caesar Salad

With char grilled Chicken, Bacon and Anchovies, Croutons
With a traditional Garlic dressing

Deep Fried Brie

Served on a Leaf salad with a Redcurrant jelly

Home made Seasonal Soup

Served with Croutons

Pate

Served with Melba Toast

Filo Wrapped Tiger Prawns

Sautéed in a Sweet Chilli Dip

Thai Chicken Salad

Glazed Red Onion and Goats Cheese Tart

Drizzled with a Tomato and Coriander dressing

Platter of Smoked Salmon

With salad

A Fan of Melon and Duo of Fruit Purees

Parmesan and Parma Ham Salad

On a bed of mixed Leaf Salad

Scallops with Prawn, Mushroom and Creme Fraiche

Sorbet....why not freshen the palate with a fresh sorbet?

Champagne or Lemon flavours

Allergenic Information....

please ask our staff if you have any queries or requirements for information



Main courses

Served with dishes of Mixed Fresh Vegetables and Potatoes of the season

Filo basket filled with Roasted of Mediterranean Vegetables
Glazed with mature Mozzarella Cheese

Fillet of Salmon with a Cream and Crab Sauce

Roast Duck in Calvados Sauce

Roast Cod and Fresh Shrimp sauce

Rump of Lamb with a Rosemary and Redcurrant Glaze

Pan Fried Seabass with Spicy tomato Sauce

Chicken Supreme
With a Mushroom and Cream Sauce

Vegetarian Risotto
With Asparagus and Wild Mushrooms

Slow Cooked Shin of Beef
Cooked in Hook Norton Ale

Desserts

Our desserts are all homemade..and delicious!!

Why not treat your guests to a glass of dessert wine. We recommend Late Harvest from Brown Brothers at per glass.

Profiteroles with Chocolate Sauce
Eton Mess

Chocolate and Orange Mousse

Treacle Tart

Sticky Toffee Pudding with Butterscotch Sauce

Apple Crumble

Cheesecake

Tea and fresh Filter Coffee