



AUTUMN/WINTER MENU

STARTER

Smoked Haddock Chowder

Mushroom Risotto

served with Parmesan Shavings

Ham Hock and Apricot Terrine

served with an English Mustard Mayo

SORBET

MAIN COURSE

Tuscan Pork Shoulder served with a Puttanesca Sauce

Lamb Shank Slow Roasted

in a Red Wine and Redcurrant Sauce

Cod Loin served with a Red Lentil and Dhal Sauce

Wild Pheasant Breast with a Cumberland Sausage Stuffing

wrapped in Pancetta served with a Mushroom and Port Wine Sauce

DESSERT

Hot Chocolate Sponge Pudding with a Vanilla Custard

Pear and Ginger Roulade

Traditional Sherry Trifle with Raspberry's

CHEESEBOARD

TEA OR COFFEE

CHOCOLATES

£45.00 PER PERSON

PARTY NAME:

TEL:

DATE OF PARTY:

	NAME	STARTER	MAIN	DESSERT	SPECIAL REQUESTS
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					

BOOKING CONDITIONS

- The party organiser it is important for you to pass on these conditions to the rest of your party.
- Please send your deposits of £10 per person as soon as you have confirmed your date, a deposit of £500 is required for weddings, this will confirm your booking, and until your deposits are paid your booking will remain provisional and your date may be offered to another party. Deposits are non-refundable and non-transferable.
- The minimum number for a party is eight the maximum is eighteen, if for whatever reason you need to cancel your party please let us know as soon as possible. Any cancellations on the day of the party will be charged in full, if you drop below eight then eight must still be paid for.
- Please let us have your menu choices no later than one week before your party date, two weeks before for weddings and would your party arrive at 7pm for dinner at 7:30pm, carriages for 12pm.
- May we suggest you leave no earlier than 11pm to give time for you to enjoy your evening without a rush?
- Many thanks for your booking and we look forward to welcoming you into our home.

STUART AND EDDY