



SPRING/SUMMER MENU

STARTER

Wild Mushroom Soup with Truffle Oil
Duck Leg Confit served with a Plum Sauce
Traditional Prawn Cocktail

SORBET

MAIN COURSE

Honey Roasted Belly Pork
served with a Wholegrain Mustard Sauce
Pan Fried Sea Bass Fillet, Mussels and Prawns
served with a Creamy Garlic Sauce
Bacon Wrapped Chicken Breast stuffed with Mushrooms
served with a White Wine and Tarragon Sauce
Mini Lamb Joint
served with a Garlic and Rosemary Gravy

DESSERT

Tiramisu
Tarte au Citron
Raspberry and White Chocolate Eton Mess

CHEESEBOARD
TEA AND COFFEE
CHOCOLATES

£46.00 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.
- 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