

Private Dining

Starters

HOMEMADE SOUP OF THE DAY

CRISPY PETIT PAN, SALTED BUTTER

CHICKEN LIVER PARFAIT

WARM BRIOCHE, RED ONION CHUTNEY, CRISP LEAVES

HANDMADE MOZZARELLA DIPPERS

SPICED TOMATO DIP

GARLIC AND CHILLI MARINATED PRAWNS

BASIL SALAD, GARLIC AIOLI

CRISPY TEMPURA

CHOOSE FROM

CHICKEN | VEG

SWEET CHILLI DIP-BALSAMIC SALAD

Mains

DA STEAK PIE

TENDER BEEF STEW, SEASONAL VEGETABLES, WHIPPED POTATOES

SEARED CAJUN CHICKEN BREAST

DA CURRY SAUCE, BASMATI RICE, SAUTEED FAJITA VEG

CHICKEN MIGNON

CHICKEN WRAPPED IN BACON, GARLIC BUTTER CREAM SAUCE, BRAISED LEEKS,
SEASONAL VEGETABLES, PARMENTIER POTATOES

HADDOCK FILLET

CHOOSE FROM

BATTERED | BREADED

MUSHY PEAS, HOMEMADE TARTARE SAUCE

THAI RED COCONUT CURRY

CHOOSE FROM

CHICKEN | VEGETABLE

BASMATI RICE

Desserts

WARM STICKY TOFFEE PUDDING

WITH BUTTERSCOTCH SAUCE & BANANA ICE CREAM

WARM CHOCOLATE FUDGE CAKE

WITH CHANTILLY CREAM & VANILLA ICE CREAM

BISCOFF SUNDAE

DATE SPONGE, BISCOFF SAUCE, CREAM & VANILLA ICE CREAM

ETON MESS SUNDAE

TOFFEE APPLE CRUMBLE

WITH TABLET ICE CREAM



2 COURSE £22.95

3 COURSE £28.95