

# Restaurant style

*Restaurant Style is only available when your guests pre-order before hand (Orders in 2 weeks prior). Each course from these menus are served at the table (Staff to serve included).*

## *Starters*

*Homemade Soup (G/V)  
Breaded Prawns with a Chilli Dip & Crème Fraiche  
Warm Brie & Bacon Tart  
Chilled Melon with Exotic Fruits (G/V)*

## *Main courses*

*Roast Loin of Pork with a leek, cider & bacon sauce  
Steak & Mushroom Suet Pudding with Beef Gravy  
Poached Salmon Fillet with Lime & Tarragon Sauce (G)  
Butternut Squash, Bean & Lentil Casserole (G/V)  
Served with – Potatoes & Vegetables in season.*

## *Dessert*

*Strawberry & Lemon Cheesecake  
Lemon & Ginger Meringue Roulade (G)  
Chocolate & Brandy Mousse (G)  
Fresh Fruit Salad (G)*

*Coffee & mints to finish*

*In House 2 course £17 per head  
3 course £20 per head*

*Outside venue £20 per head  
£23 per head*

