

## *Party Menu*

### **TO START**

Shrimp, Crayfish & Avocado Cocktail, Horseradish & Black Pepper Dressing

The Classic Caesar, Sour Dough Croutons – Simply Plain or add Warm Herb Roasted Chicken & Pancetta

Warm Duck & Watercress Salad, Radish, Pickled Ginger, Orange, Soy & Sesame Vinaigrette

House Cured Dill Salmon, Shallots, Capers, Lemon Dressing

Minestrone Soup Primavera, White Beans, Parmesan, Salsa Verde

### **MAIN COURSES**

Roasted Rump of Lamb, Gremolata, Ratatouille, Gratin Potatoes

Wild Mushroom, Black Truffle & Lemon Thyme Fettuccini, Rocket, Parmesan Wafer

Moroccan Spiced Breast of Chicken, Tagine of Vegetables, Tabbouleh, Yoghurt & Mint Raita

Chargrilled Fillets of Seabass, Basil & Olive Oil Potatoes, Provençal Dressing

Luxury Fish Pie, English Mustard & Cheddar Mash

Grilled Rib Eye Steak, Steak Butter, Green Beans, Chips, Peppercorn Sauce  
*(£7.00 Supplement)*

Black Linguine, Brixham Crab, Clams & Tiger Prawns, Tomatoes, Chilli  
*(£5.50 Supplement)*

### **SIDE ORDERS £3.00 each**

House Salad with Vinaigrette, Rocket, Parmesan & Balsamic Dressing,  
Green Beans, New Potatoes with Parsley, Chips, Sweet Potato Chip & Parmesan

### **DESSERTS**

Bramley Apple & Apricot Crumble, Vanilla Ice Cream

Warm Bread & Butter Pudding, Toffee Sauce

Iced Bitter Chocolate & Cointreau Parfait, Crunchy Hazelnut Brittle

Cheese Plate

Tunworth Soft, Driftwood Goat, Colston Bassett Blue, Quince Jelly  
*(Grahams Port £8.00 glass / Half Bottle £25.00)*

**2 Courses £24.50 3 Courses £30.00**