Function Menu 2 - 2025

Roast Tomato and Basil Soup with Herb Croutons $^{\rm v}$

Warmed Goats Cheese Salad, Baby Beetroot, Walnuts with a Honey, Citrus and Mustard Dressing GF



Maize Fed Suprême of Chicken wrapped in Parma Ham served with a White Wine, Mushroom and Tarragon Sauce

Grilled Fillet of Shetland Salmon with Lemon and Parsley Butter GF

Baked Red Pepper with Roasted Vegetables, Mature Cheddar Cheese and Toasted Pine Kernels V

Chef's Selection of Vegetables and Potatoes

Panna Cotta with Mixed Berry Compôte and Fruit Coulis

Rich Chocolate Tart with Vanilla Ice-cream

Coffee and Mints

£41.00 pp

Sample menu subject to seasonal changes