

£35 Per Head Set Menu

(FOR PARTIES OF 10 OR MORE)

STARTERS

TOMATO AND BASIL SOUP, WARM BREAD ROLL (V)(MGF)

SMOKED SALMON PLATTER, HORSERADISH MAYO, CAPERS, GHERKINS (MGF)

CHICKEN TERRINE, RED ONION CHUTNEY, CRACKERS (MGF)

ARTISAN BREAD ROLL SELECTION, FLAVOURED
BUTTERS & MIXED OLIVES (GF ON REQUEST)(V)

MAINS

8OZ RUMP STEAK
PEPPERCORN SAUCE, HAND CUT CHIPS, GRILL GARNISH (SERVED MEDIUM) (MGF)

POACHED HADDOCK, CREAMY MASH, PARSLEY SAUCE

ROYAL ARMS THAI GREEN CHICKEN CURRY
COCONUT RICE (MV) (MGF)

PEA, LEEK & MINT RISSOTTO (V) (VEGAN) (GF)

SWEETS

BROWNIE, VANILLA ICE CREAM (V) (GF) (VEGAN)

CHEESECAKE OF THE DAY (V)

CHOCOLATE GANACHE TART WITH MINT CHOCOLATE ICE CREAM

ICE CREAM SELECTION (V)

CHEESE & BISCUITS UPGRADE £7 PER HEAD / FILTER COFFEE/TEA £3.10
BOTTLES OF HOUSE WINE FROM £25.95

FOR PARTIES OF MORE THAN 10 PEOPLE WE REQUIRE A NON-REFUNDABLE / NON-TRANSFERABLE DEPOSIT OF £10 PER HEAD TO CONFIRM YOUR BOOKING. A PRE-ORDER WILL BE REQUIRED AT LEAST 7 DAYS BEFORE YOUR EVENT.