

Main Courses

Roast rump of Lamb, fondant potato, braised lentils, rosemary jus	£18.00
Traditional roast Sirloin of beef and Yorkshire pudding with creamed horseradish and rich claret gravy, roasted potatoes,	£18.15
Roast duck breast, dauphinoise potato, roasted root vegetables	£17.75
Chicken with wild mushrooms, braised leeks, fondant potatoes, tarragon jus	£17.15
Roast loin of Hampshire pork crispy crackling, sage stuffing and roast apples	£17.50
Roast salmon, crushed potatoes, braised leeks, buttered spinach, tomato butter sauce	£17.00
Paupiettes of plaice filled with smoked salmon, cream cheese and prawns, champagne veloute, buttered new potatoes	£17.50
Braised lamb shank, spiced red cabbage, fondant potatoes.	£17.50

All main courses are served with seasonal vegetables

Extra portions of seasonal vegetables are available price at £1.45 per person

Vegetarian

	starter	main
Ravioli of goats cheese, tomato fondue	£6.65	£15.95
Risotto of asparagus and wild mushrooms with truffle oil and mascarpone	£6.30	£15.15
Mediterranean vegetable lasagne with parmesan and basil cream ¹	£6.30	£14.15
Roast aubergines with garlic and chili, slow roast cherry tomatoes	£6.45	£15.50

Desserts

Raspberry tart, ripple ice cream	£6.75
Sachertorte, poached Clementine, orange sorbet	£6.95
Traditional trifle, shortbread biscuit	£6.75
Lemon panna cotta, Blackcurrant coulis	£6.50
Coconut tart, pineapple sorbet	£6.75
Stem Ginger brulee, biscotti biscuit.	£6.75
Sticky toffee pudding with toffee sauce and vanilla seed ice cream	£6.95
Farmhouse cheeses with oatcakes	£7.50
Selection of Farmhouse cheese for the table (per table of 10 can only be taken as an additional course)	£33.00

We regret that the Wedding Cake cannot be served in place of a dessert

Coffee and chocolates	£3.25
Coffee and Holdsworth petit four	£4.05

The above prices are based on ceremonies and celebrations taking place before January 2011.

A new brochure will be issued from this date which will supersede all others