



PARTY MENU

Starters

Homemade Soup of the Day

Served with Crusty Roll

Prawn Cocktail

On a bed of lettuce, topped with Marie-Rose Sauce

Wedge of Melon

with raspberry coulis

Cheesy Garlic Bread

Garlic bread toasted with grated cheese

Chicken Liver Parfait

Toasted brioche, and Red Onion Marmalade

To Continue

Local Pan-Fried Salmon

Infused with Garlic Oil and served with a White Wine Sauce

Mature Irish Roast Beef

Served with Gravy & Yorkshire Pudding

Traditional Turkey and Ham

Topped with Homemade Gravy & Stuffing

8oz Sirloin Steak

£5 Supplement

*All Served with Seasonal Vegetables,
Creamy Mash or Chips*

Desserts

Strawberry Pavlova

Homemade Temple Apple Pie

Cheesecake of The Day

Trio of Sweets

Two Course - £15.95

Three Course - £19.95