

FUNCTION MENU & PRICE LIST

Starter

Homemade Soup of the Day

Served with a Crusty Roll

Prawn Cocktail

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

Wedge of Melon

Drizzled with Raspberry Coulis

Main Course

Mature Irish Roast Beef

Served with Gravy & Yorkshire Pudding

Traditional Turkey and Ham

Served with Homemade Gravy & Stuffing

Vegetarian Option Available

All Served with Seasonal Vegetables & Creamy Mash

Dessert

Trio of Sweets

Chocolate Fudge Cake, Cheesecake & Profiterole

Kid's Ice-Cream

Adults: Children: Age 10 and under

2 Course - £17.95 1 Course: Roast Dinner or Chicken goujons & Chips £7.95

3 Course - £21.95 2 Courses: £9.95

FUNCTION MENU CATERS FOR 50+ - DEPOSIT OF £150 PAYABLE AT TIME OF BOOKING MENU CHOICE AND FULL PAYMENT MUST BE MADE 1 WEEK BEFORE DATE

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS

All dishes can be made gluten free upon request. However, please be advised our kitchen stocks products that contain wheat.