

Function Menu

When selecting your menu, to ensure efficiency of service, **PLEASE SELECT ONE DISH** from each course for all of your guests. Vegetarian alternatives need to be pre-ordered wherever possible. Special dietary requirements and children's meals can be catered for. Prices against each main course are inclusive of a starter, dessert and coffee with mints. Children under twelve are charged at 50% of the adults price, under three year olds are complimentary

Starters

Ham hock and new potato terrine, mustard crème fraîche, crusty bread

Melon and pineapple cocktail, white wine sabayon, homemade sorbet

Fricassée of wild mushrooms, garlic cream sauce, topped with a herb crust

Assiette of salmon, cucumber tagliatelle and chive dressing - £4.95pp supplement

King prawn kebabs cooked on the black rock with guacamole dipping sauce - £2.95pp supplement

Or alternatively select one of our homemade soups

Pea and pancetta soup finished with crispy bacon lardons

Tomato and basil soup finished with rocket coulis and garlic croutons

Cream of chicken and sweetcorn soup

Main Courses

Wild mushroom and blue cheese risotto, topped with mascarpone and crispy leeks £22.95

Oven roasted tomato and buffalo mozzarella puff pastry tart with a basil dressing £22.95

Braised shank of English lamb, bubble and squeak potato cake buttered carrots, rosemary jus £24.95

Pan seared chicken breast, wrapped in pancetta, pommes Anna, confit cabbage, albuféra sauce £24.95

Poached pave of Loch Duart salmon, crushed new potatoes and seafood broth £26.95

Roast sirloin of Staffordshire beef, creamed potato, Yorkshire pudding and roast gravy £27.95

Pan seared sea bass, coriander and lemon couscous, salsa Verde, roasted cherry tomatoes £27.95

Roasted loin of Tamworth pork, caramelised apple, crispy crackling and cider gravy £27.95

All main courses are served with a choice of seasonal potatoes and vegetables

Desserts

Malted waffle, butterscotch sauce and vanilla ice cream

Apple and cinnamon crumble with crème anglaise

Banoffee pie, served with butterscotch ice cream

Poached pear, chocolate sauce and vanilla ice cream

Chocolate and orange tart, Chantilly cream

Selection of Red Lion Farm ice cream

Selection of cheeses served with biscuits (v)

Cheese

A Platter of Farmhouse Cheeses and Biscuits (maximum of 10 per table) per platter £15.95

Freshly Brewed Tea and Coffee is served accompanied by mints

Please note the prices are correct at time of going to print and are valid until 31st October 2010. Prices are inclusive of VAT at the current rate