



FUNCTION MENU

Choose any 2 of each starter, main and dessert

(Minimum of 30 guests)

Starters

1. Leek and potato soup served with croutons. - **£4.25**
2. Roasted tomato and basil soup served with herb sipets. - **£4.25**
3. Duck and orange pate served on dressed leaves, red onion chutney and buttery brioche. - **£4.95**
4. Salmon and dill fishcakes served on petit salad, sweet chilli sauce and lemon wedge. - **£5.25**
5. Classic prawn cocktail bound in Marie Rose sauce served with bread and butter, lemon wedge. - **£5.95**
6. Stuffed Portobello mushroom with bacon and mature cheddar cheese served on dressed seasonal leaves. - **£4.95**
7. Fan of Galia Melon with fruit of the forest compote. - **£ 3.95**



Mains

1. Grilled Pork Fillet Medallions served with wild mushroom creamy sauce. - **£13.50**
2. Roasted Hampshire Beef Rump served with pan jus and Yorkshire pudding. - **£15.50**
3. Roasted rump of Hampshire Lamb served pink, laced with red currant and rosemary jus. - **£16.50**
4. Pan fried supreme of chicken breast, stuffed with chorizo and sun-dried tomatoes and a creamy white wine sauce. - **£13.50**
5. Braised Steak, roasted cherry tomatoes and a red wine sauce. - **£14.50**
6. Grilled Scottish Salmon fillet served with Hollandaise sauce and lemon wedge. **£16.50**
7. Spinach and Ricotta Tortellini served in a roasted tomato sauce with fresh basil and vegetarian Parmesan cheese. - **£11.50**
8. Asparagus, pea and baby spinach risotto topped with vegetarian parmesan cheese. - **£11.50**

(All the above mains are served with a selection of seasonal vegetables and potatoes.)



Desserts

1. New York style baked cheesecake with vanilla ice cream. - **£4.25**
2. Apple pie served with warm custard. - **£4.25**
3. Fruit Pavlova with raspberry coulis. - **£3.95**
4. Sticky toffee pudding with toffee sauce. - **£4.25**
5. Cheese and biscuits. - **£5.50**
6. Warm chocolate brownie with Madagascan vanilla ice cream. - **£4.25**

(Most of the dishes can be adjusted to suit your dietary requirements, please let us know at the time of booking if you have special requests.)

Although we take extreme care when preparing, food we handle nuts in our kitchen and therefore we cannot guarantee nut free foods. For allergen information please ask a member of staff.



Carvery

Choose 2 meat options and 2 desserts

£16.50 per person (includes tea, coffee and mints).

(Minimum of 30 guests)

1. Topside of beef with Yorkshire pudding. (gluten, sulphites, celery, milk, egg)
2. Breast of Hampshire turkey with stuffing and chipolatas. (gluten, sulphites, celery, milk)
3. Loin of British pork with crackling.
4. Leg of lamb.
5. Honey roast Gammon ham.

All the above served with Chef's choice of seasonal vegetables and roast potatoes.

TABLE OF DESSERTS

Selection of desserts displayed on dessert table.

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