

Private Events



Our choice of Menus for your special Private Event.

Our Sit Down Menu

MINIMUM 20 PEOPLE

Starters

Soup of the Day

Chicken Liver Pate with Red Onion Chutney

Both Served with a Crusty Bread Roll

Main Courses

Roast Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Pan Gravy

Roast Chicken, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Pan Gravy

Beef & Ale Pie, Seasonal Vegetables, Chunky Chips, Gravy

Desserts

Cheesecake with Berry Compote

Chocolate Fudge Cake

1 Course £12.45 per person 2 Courses £15.95 per person 3 Courses £19.45 per person

Vegetarian and/or Vegan options are available on request

Our Buffet Options

Standard Menu

NO MINIMUM NUMBER

Selection of Sandwiches
on White & Brown Bread

Egg Mayonnaise

Cheese & Chutney

Honey Roasted Ham

Tuna Mayonnaise

Sausage Rolls

French Fries

*

Choice of either

Scones with Jam & Cream

Bara Brith

*

Tea & Coffee

£11.50 per person

Premium Menu

MINIMUM 15 PEOPLE

Selection of Sandwiches
on White & Brown Bread

Egg Mayonnaise

Cheese & Chutney

Honey Roasted Ham

Tuna Mayonnaise

Sausage Rolls

Peri Peri Chicken Wings

Vegetable Quiche

Chunky Chips

*

Choice of two from

Scones with Jam & Cream

Chocolate Fudge Cake

Bara Brith

*

Tea & Coffee

£14.95 per person

Hot Fork Menu

MINIMUM 30 PEOPLE

Chicken Curry

Rice

Naan & Chutney

*

Chili Con Carne

Rice

Nachos & Sour Cream

One Option

£9.95 per person

Both Options

£15.90 per person

Cold Fork Menu

MINIMUM 30 PEOPLE

Sliced Cold Roast Ham

Sliced Cold Roast Turkey

Vegetable Quiche

Creamy Coleslaw

Sausage Rolls

Potato Salad or New Potatoes

Mixed Leaf Salad

French Dressing

Bread Rolls

*

Choice of two from

Scones with Jam & Cream

Chocolate Fudge Cake

Bara Brith

*

Tea & Coffee

£18.95 per person

All options include white paper tablecloths & napkins. Linen tablecloths available to hire for £5 each
Children's Menu Options available on request