

# Three Course Meal

(Available for Private Functions, Hen and Stag Parties and Birthdays etc....)

## Starters

### Prawn Cocktail

*North Atlantic prawns in a baby gem leaf  
With seafood dressing*

### Rosemary and Garlic Crusted Brie

*French brie wedges coated in rosemary and garlic crumb served with caramelised red onion chutney*

### Soup of the Day

*Chef's choice of the day  
Served with fresh crusty baguette*

## Main Course

### Rump Steak

*8oz rump steak served with tomato, mushrooms and beer battered onion rings*

### Hunters Chicken

*Butterfly chicken breast topped with back bacon and melted cheddar cheese*

### Vegetable Cannelloni

*Spinach and ricotta cheese served with garlic bread*

## Dessert

### Chocolate mallow pie

*A chocolate mousse on a biscuit base with mini marshmallows and a chocolate topping*

### Sherry Trifle

*A classic dessert made with West Country cream, vanilla flavoured sponge soaked in sherry, vanilla custard and topped with a layer of cream*

### Pistachio Tart

*All butter shortbread base, topped with almond frangipane with prunes, finished with figs, plums and pistachio nuts*

£18.95 P/h

*All main meals are served with vegetables or salad  
And chips or new potatoes*