



SET MENU FOR COACH PARTIES

OPTION A

To Begin...

Chef's soup of the day & warm breads

Fan of melon, berry compote, sorbet and crushed mint sugar

Warm goat's cheese tartlet, tomato salsa and basil pesto

To Follow...

Roast sirloin of beef served with all the trimmings, Yorkshire pudding and pan juices

Roast loin of pork stuffed with sage and onion & a brambly apple sauce

Smoked haddock, semi dried tomato & sauté spinach and hollandaise sauce

(All served with seasonal vegetables & champ)

To Finish...

Chocolate Nemesis & pooh bear ice-cream

Lemon Meringue Pie

Tuille basket with strawberries & ice cream

2 COURSES - £12.95 PER HEAD

3 COURSES - £15.95 PER HEAD

INCLUDING PATTERSON'S BLEND COFFEE, TEA & CHOCOLATE MINTS



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OPTION B

To Begin...

Salmon and haddock fish cakes, mango salsa, oriental salad

Chicken liver and brandy pate, cranberry port and berry jelly served with warm brioche

Classic Caesar salad served with smoked chicken and garlic croutons

Chef's soup of the day with warm breads

TO FOLLOW...

Char grilled chicken fillet topped with smoked cheddar & Parma ham melt, basil hollandaise

Grilled Sea Bass fillets served with a spiced tomato dressing

Baked lamb rump, redcurrant & mint jus

(All served with char grilled vegetables & champ)

TO FINISH...

Trio of desserts

Bailey's & white chocolate cheesecake

Chocolate Nemesis & toffee sauce

2 COURSES - £15.95 PER HEAD

3 COURSES - £19.95 PER HEAD

INCLUDING PATTERSON'S BLEND COFFEE, TEA & CHOCOLATE MINTS