

Function Menu Selector

All dishes are individually priced. This enables you to switch between menus and mix and match. You simply pay the difference between your package starter or main course and the price of the one chosen. Sauces can also be varied between dishes if Simon feels they still compliment the meat.

Bronze Package £25 for 3 Courses & Coffee

Starters

Fresh Homemade Soup of the day (your choice) **£3.95**

Chicken Liver and Port Parfait with Brioche and Bramley apple chutney **£4.95**

House Cured Salmon Gravalax with Course Grain Mustard Dressing **£5.95**

Main course

Pan Roasted Chicken Breast stuffed with Stilton Mousse and Smoked Bacon, with Rich Red Wine Jus **£12.95**

Oven Baked Cod with Chive Crust, Buttered Spinach and Basil Pesto **£12.95**

Vine Tomato and Goats Cheese Tart with Rocket Salad And Balsamic Syrup **£10.95**

A choice of seasonal vegetables is included

See dessert package



Silver package £29 for 3 Courses & Coffee

Starters

Goats Cheese Mousse with Vine Tomato and Roasted
Pepper Salsa **£6.95**

River Farm Smoked Salmon with Parmesan Tuille, Pickled
Cucumber and Dill Crème Fraiche **£6.50**

Rillette of Gressingham Duck with Crisp Filo Pastry and Five
Spice Dressing **£6.50**

Main course

7 hour Braised Belly Pork with Parsnip Mash and
Calvados Cream **£14.95**

Roasted Rump of Local Lamb with Garlic Mash and Port
Jus **£14.95**

Grilled Fillet of Sea Bass with White Wine and
Parmesan Risotto **£14.95**

Fresh Egg Tagliatelle with Roasted Shallots and Wild Mushrooms
finished with White Truffle Oil and Crème Fraiche **£13.95**

A Choice of Seasonal Vegetables is included

See Dessert Package



Gold package £33 for 3 Courses & Coffee

Starters

Pork and Smoked Bacon Terrine with Stilton dressing
and baby spinach **£6.95**

Breaded Camembert with Redcurrant, Juniper Berries
and Orange Chutney **£6.95**

Tian of Fresh Crab With lime and Coriander Finished
with Avocado and Roasted Garlic **£7.95**
(depending on season)

Main Course

Oven baked Duck breast with Dauphinoise Potato and
Sweet Orange Sauce **£17.95**

Fillet of Cambridgeshire beef Wellington with Forest
Mushroom and Tarragon Sauce **£18.95**

Pan Roasted Monkfish with Broad Bean and Garlic Puree
and Lemon Butter Sauce **£18.95**

Roasted Pepper & Fennel Risotto with Crisp
Vegetables Salad **£13.95**

A A choice of seasonal vegetables is included

See dessert package



Desserts for all packages

Rich Dark Chocolate Tart With Baileys Mascarpone

Bramley Apple and Cinnamon Crème Bruleé

Sticky Toffee Pudding with Butterscotch Sauce
& Vanilla Ice-cream

Caramelised Pear with Local Honey and Vanilla Cream

Rum and Raisin Bread and Butter Pudding with fresh
Egg Custard

Pannacotta with Raspberry Compote

Profiteroles with Sweet Cream and Butterscotch Sauce

Fresh Fruit Platter with Passion Fruit Dressing

Various Lincolnshire Ice Cream

All Desserts priced at £4.95

Or

International cheese board, Celery, Pear Chutney and
Water Biscuits **£5.95**

Italian Coffee or Tea & home made fudge **£1.25**

