

GROUP DINING MENU

HORS D'OEUVRES

Soup of the day, waiter will advise

Prawn Cocktail Deluxe, Marie Rose sauce, avocado, gem lettuce

Beetroot & Goats Cheese Salad (v) chopped walnuts and sherry vinaigrette

MAIN COURSE

Fillet of Sea Bream & Basil, pommes mousseline

Corn Fed Chicken Breast 'Café de Paris' creamed potatoes, braised red cabbage

70z Fillet of Beef, dauphinoise potatoes, red wine jus

PUDDINGS

Sticky Toffee Pudding

Lemon Posset

Westcombe Mature Cheddar and Stilton Colston Bassett sherry fruitcake

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Cover Charge 1.00 per person **Please inform your waiter of any dietary requirements or food allergies prior to ordering.**