



Prices are based on 35 guests and include Prosecco or Orange Juice on arrival and again at Cake Cutting and speeches. 8 Bottles of House Red or White Wine & Private Restaurant Hire

All options are available Tuesday – Friday (Saturdays can be accommodated at a premium)

For parties of 16 – 24 can have sole use of the separate mezzanine floor prices on application

Option 1

Menu

Glass of Prosecco or Orange Juice on Arrival for all guests

Starters

Chefs Pate with homemade bread and chutney / Crayfish Cocktail with homemade bread / Soup

Mains

Roast Dinner with choice of Gammon, Chicken or Beef – Vegan Option to be agreed

Desserts

Sticky Toffee Pudding / Crème Brulee with shortbread / Cheese board at a £4 PP supplement

Pricing Includes

- Sole use of the restaurant.
- All service charges.
- 3 course meal
- Prosecco or Orange Juice on arrival for all guests
- Prosecco or Orange Juice for Cake Cutting and Speeches for all guests
- 8 Bottles of house red or white wine

Total Package price for up to 35 guests £1320

Additional guests to be charged at £24.95 per head up to a total of 50 guests – (excluding additional alcohol – if additional wine or prosecco is required then this can be added on as a supplement based on numbers attending)





Option 2

Menu

Glass of Prosecco or Orange Juice on Arrival for all guests

Starters

Guests can choose either

Chicken Liver & Black Truffle Pate with Red Onion Marmalade & Bread

Freshly Made Soup & Homemade Bread (V & Vegan)

Mains

Goats Cheese & Caramelised Red Onion Tartlet, Rocket Saladette & Seasonal Vegetables (V)

Roasted Chicken Breast, Stuffed Chorizo & Thyme, Dauphinoise Potatoes & Seasonal Vegetables,
Smoked Bacon Sauce

Desserts

Warm Dark & White Chocolate Chip Brownie, Fruit Pearls & Vanilla Ice Cream

Apricot Cheesecake & Almond Tuille

Pricing Includes

- **Sole use of the restaurant.**
- **All service charges.**
- **3 course meal**
- **Prosecco or Orange Juice on arrival for all guests**
- **Prosecco or Orange Juice for Cake Cutting and Speeches for all guests**
- **8 Bottles of house red or white wine**

Total Package price for up to 35 guests £1646

Additional guests to be charged at £33 per head up to a total of 50 guests – (excluding additional alcohol – if additional wine or prosecco is required then this can be added on as a supplement based on numbers attending)





Option 3

Menu

Glass of Prosecco or Orange Juice on Arrival for all guests

Starters

Guests can choose either

Chicken Liver & Black Truffle Pate with Red Onion Marmalade & Bread

Freshly Made Soup & Homemade Bread (V & Vegan)

Warm Shredded Duck Salad, Roasted Walnuts, Citrus Dressing

Mains

Goats Cheese & Caramelised Red Onion Tartlet, Rocket Saladette & Seasonal Vegetables (V)

Roasted Chicken Breast, Stuffed Chorizo & Thyme, Dauphinoise Potatoes & Seasonal Vegetables,
Smoked Bacon Sauce

Slow roast Shropshire Pork Belly, BBQ Chipotle Sauce, Fondant Potato & Black Pudding

Desserts

Warm Dark & White Chocolate Chip Brownie, Fruit Pearls & Vanilla Ice Cream

Apricot Cheesecake & Almond Tuille

Pricing Includes

- **Sole use of the restaurant.**
- **All service charges.**
- **3 course meal**
- **Prosecco or Orange Juice on arrival for all guests**
- **Prosecco or Orange Juice for Cake Cutting and Speeches for all guests**
- **8 Bottles of house red or white wine**

Total Package price for up to 35 guests £1731

Additional guests to be charged at £36 per head up to a total of 50 guests – (excluding additional alcohol – if additional wine or prosecco is required then this can be added on as a supplement based on numbers attending)

