

STARTERS

Prawn Cocktail

Succulent peeled prawns on a bed of lettuce topped with Marie sauce with wedges of lemon

Yorkshire pudding with a Rich Onion Gravy

Greek Style Salad

Crumbled Feta cheese, strewn with Olives, peppers, cucumber & tomatoes with a balsamic glaze

Chefs Pate

with caramelised onion chutney & ciabatta wedge

Fan of Honeydew Melon

Dressed with a compote mixed berries

Chefs Soup of The Day

with a Crusty Roll

MAINS

Roast Sirloin of Beef with a Yorkshire Pudding

Chefs Roast of the Day

Roast Loin of Pork

With stuffing & Apple Sauce

Breast of Chicken

In a creamy white wine & mushroom sauce

Chefs Fish Dish of The Day

Mushroom, Brie & Cranberry Wellington

Served with a Selection of vegetables & potatoes

DESSERTS

Dessert Selection from The Sweet Table

Ice Cream

Hot Pudding

Coffee & Mints

£15.50 per person

Children up to 11

£7.75 per person

THE BRASSERIE

The ideal venue for your Private Events on Sundays,
with minimum numbers of 30

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With a Yorkshire pudding

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Buffet Menus are also available

The Brasserie has a bar with lounge seating, formal dining for up
to 80 guests. Buffet & Discos up to 100 guests. Call our Events Team to discuss
your event in more detail to create a package for you.