

Group Menus and Refreshments 2021

We are happy to cater for any special dietary needs or allergies.
Please contact us to advise of any requirements you have.

OPTION 1 - ARRIVAL REFRESHMENTS 4.60

Morning tea/coffee with home baked biscuits

OPTION 2 – Set Lunch

Please choose two options from each section for all your Party.

All menu prices include bread, jugs of iced water, tea and coffee

One Course 12.10 Two Courses 15.60 Three Courses 20.00

STARTERS (CHOOSE TWO ONLY)

Homemade Seasonal Soup

Smoked Salmon

Pate on crostini

Red onion tart G.F

Roasted Mediterranean vegetables on crostini

MAIN COURSE (CHOOSE TWO ONLY)

Moussaka

Served with Greek salad

Fish and Chips

Tartar sauce and mushy peas

Beef stroganoff

Served with rice

Roast chicken

Served with roast potatoes, seasonal vegetables and gravy

Vege chilli con carne

Served with herb rice

PUDDINGS (CHOOSE TWO ONLY)

Ice cream sundae

Bakewell tart

Served with ice cream

Baked apple and custard

Seasonal fruit salad

Lemon and lime tart

Served with Chantilly cream

OPTION 3 AFTERNOON TEAS

Tudor Afternoon Tea 6.05

Homemade mini scones, clotted cream, jam, tea or coffee

Anne Boleyn Tea 9.80

Homemade mini scones, clotted cream, jam

Mini cake selection

Tea or Coffee

Lady Astor 13.30

Two finger sandwiches egg mayo & chive, smoked salmon & cream cheese

Homemade mini scones, clotted cream, jam

Mini cake selection

Tea or Coffee

Add a glass of prosecco 5.50 or Champagne 7.50