



COACH/TOUR GROUP MENUS

Menu 1: 2 course set menu £15.50

Bread and Butter on the table for arrival
Vegetable Soup
Chicken with white wine and Mushroom sauce, Baby potatoes, seasonal vegetables
Vegetarian Option: Butternut Squash Wellington, Baby potatoes, seasonal vegetables
Tea and Coffee

Menu 2: 2 course Roast £15.95

Roast; Beef and Chicken Thighs, Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings, Gravy.
Vegetarian Option: Butternut Squash Wellington, Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings, Gravy.
Fruit Crumble with custard
Meringues with Summerfruit and cream
Tea and Coffee

Menu 3: 3 course Roast menu £18.85

Vegetable Soup
Roast; Beef and Chicken Thighs, Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings, Gravy.
Vegetarian Option: Butternut Squash Wellington, Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings, Gravy.

Apple Crumble with custard
Meringues with Summerfruit and cream
Tea and Coffee

Menu 4: 3 course menu with options £19.95

Prawn Cocktail or Vegetarian Spring Rolls with Sweet Chilli Sauce
Chicken in Mushroom & white wine sauce, new potatoes & peas or Cottage Pie, seasonal Vegetables
Vegetarian Option: Butternut Squash Wellington, new potatoes, seasonal vegetables
Fruit Crumble with Custard or Eton Mess
Tea and coffee
Selection must be provided 3 days in advance

Menu 5: Asian Sharing Menu £26.00

Mushroom Tom Yum soup
Sweet & Sour Pork * Green Curry with Chicken * Beef stir fried with Black pepper sauce * Stir fried Vegetables * Deep Fried fish with Tamarind sauce
Steamed rice
Green Tea
Additional dish options £6 per dish: Vegetable Chow Mein, Chu Chee with prawns, either Chicken or Tofu stir fried with Ginger and Mushroom

Bookings must be made in advance
Vegetarian option must be pre-ordered
Please inform the hotel in advance if there are Vegetarians or other special dietary requirements

