



Group Booking Menu (for 20+)

STARTERS

Choice of:

Chilled Pea & Mint, Crème Fraîche Soup
Mozzarella, Toasted Pine Nut, Rocket and Chilli Salad
Chicken Liver Pate

MAINS

Choice of:

Aberdeen Angus Beef, Roasted Beets, Horseradish Cream
Smoked Salmon, Basil Mayonnaise, Toasted Pagnotta
Goats Cheese, Gruyere & Sun Dried Tomato Tarte
All served with a Seasonal Mixed Leaf Dressed Salad

DESSERTS

Choice of:

Sacher Torte
(an intense, wheat free chocolate cake)
Tunisian Citrus & Almond Cake
Crunchy Lemon Cake
Prune & Armagnac Tart
Chocolate Brownies

2 Courses £12.50

3 Courses £16.50

Please call either

Limpet Baron on 07983 251458

or David Hughes on 07778 215 381

to discuss your requirements.

All of our produce is home cooked, using organic produce wherever possible.