



PARTY SET MENU

STARTERS



CHEFS HOMEMADE SOUP OF THE DAY (AGF)

with rustic bread

MUSHROOM BRUSCHETTA (V) (AGF) (VE)

mushrooms cooked in garlic butter & red onion on toasted garlic bread

PRAWN COCKTAIL (AGF)

with Marie rose sauce, wholemeal bread & butter

VEGETABLE SPRING ROLLS (V) (VE)

with a sweet chilli sauce

HALLOUMI FRIES (V)

with hot honey & chilli dip

HOISON DUCK BAO BUNS

with fresh garnish of cucumber, spring onions and coriander

MAIN COURSES



MOROCCON STYLE ROAST (V) (VE)

with gourmet chips, new potato or mashed potato & seasonal vegetables

SUPREME OF CHICKEN

with smoked bacon & leeks with white wine & cream, seasonal vegetable, gourmet chips or mashed potato

CLASSIC BACON CHEESEBURGER (AGF)

with relish, onion ring & gourmet chips

THE OLD BARN CHICKEN (AGF) OR BUTTERNUT SQUASH, SPINACH & CHICKPEA CURRY (V)

with naan bread, poppadom & flavoured rice or gourmet chips

CHEFS STEAK & ALE PIE

with gourmet chips and garden peas

TUNA LOIN SALAD (GF)

supreme of tuna with mixed salad, coleslaw, egg & mediterranean dressing

SIRLOIN STEAK + £10 SUPPLEMENT

*British 8oz sirloin steak with gourmet chips, tomatoes & onion rings
(add peppercorn or cheese & garlic sauce +2.95)*

DESSERT



SELECTION OF SWEETS & ICE CREAM SUNDAES
SERVED WITH FRESH CREAM OR DAIRY ICE CREAM

1 COURSE £16.95 2 COURSE £23.95 3 COURSE £29.95

Enjoy!

V = VEGETARIAN - VE = VEGAN - GF = GLUTEN FREE - AGF = ADAPTER GLUTEN FREE