



SOCIETY MENU

BREAKFAST MENU

CHOICE OF TEA/COFFEE OR FRESH ORANGE JUICE

2 PLUMP PORK SAUSAGES OR

2 RASHERS OF TRIMMED SWEET CURED BACON OR

2 SEASONED VEGETARIAN SAUSAGES

SERVED ON FLOURED BAP £5.00

FULL ENGLISH BREAKFAST SERVED WITH CHOICE OF TEA/COFFEE AND TOAST

£8.00

LUNCH MENU

(SERVED UNTIL 5.00PM)

(ONE MAIN CHOICE SHOULD BE SELECTED PER GROUP)

TRADITIONAL HANDMADE FISH, CHIPS AND MUSHY PEAS

OR

GAMMON STEAK SERVED WITH HAND CUT CHIPS, GARDEN PEAS, WITH EGG OR GRILLED PINEAPPLE

OR

HOMEMADE COTTAGE PIE TOPPED WITH CREAMY POTATO SERVED WITH GARDEN PEAS AND GLAZED CARROTS

OR

HOMEMADE STEAK AND KIDNEY PIE SERVED WITH BABY ROAST POTATOES AND A MEDLEY OF BUTTER CABBAGE. OVEN ROAST CREAM LEAKS AND WHOLE GREEN BEANS

£7.50

SELECTION OF SANDWICHES SERVED WITH FRIES £5.50

SELECTION OF SANDWICHES SERVED WITH HOMEMADE SOUP £5.50

DINNER MENU

1 COURSE £10.00 - 2 COURSE £15.00 - 3 COURSE £19.00

GROUPS SHOULD CHOOSE ONE STARTER, ONE MAIN AND A CHOICE OF TWO DESSERTS

STARTERS

DUCK A LA ORANGE PATE SERVED WITH MELBA TOAST AND PEPPERY ROCKET GARNISH

CLASSIC PRAWN COCKTAIL LEMON WEDGE AND BROWN BREAD AND BUTTER

**SLICED CHESTNUT MUSHROOMS TOSSED IN A WHITE WINE SAUCE SERVED ON SHARDS OF
CIABATTA**

HOMEMADE SOUP OF THE DAY SERVED WITH ROLL OF YOUR CHOICE FROM BAKERS BASKET

MAIN COURSE

PORK BELLY STACK WITH APPLE VELOUTE' AND SHARDS OF BACON

POTATO DAUPHINOISE

HONEY BRAISED RED CABBAGE

WHOLE GREEN BEANS

SOMERSET CIDER JUS'

**TRIO OF MUDDY PIG HANDMADE SAUSAGE - BLACK PUDDING AND PORK, APPLE
AND PORK, LEEK AND PORK**

OVEN ROASTED PARSNIPS

BUTTERED SWEETHEART CABBAGE

ROOT VEGETABLE PUREE

CREAMED POTATO

**STROGANOFF DI MANZO – SLOW COOKED STRIPS OF BEEF, CHAMPIGNON MUSHROOMS AND
SHALLOTS SIMMERED TILL TENDER IN A VODKA, BLACK PEPPER AND PARSLEY SAUCE,
SERVED ON A BED OF SAFFRON RICE.**

HOMEMADE STEAK AND ALE PIE – CHIPS, PEAS AND GRAVY

“ON THE GREEN” SIMPLY VEGETARIAN SELECTION

CAULIFLOWER CHEESE WELLINGTON WITH A TRIO OF GREENS

**SHEPHERDLESS PIE – QUORN AND LENTIL PIE TOPPED WITH CREAMED POTATO SERVED
WITH HONEY ROASTED VEGETABLES**

VEGETARIAN JUS'

DESERT SELECTION

HOMEMADE CHOCOLATE BROWNIE SERVED WITH CINDER TOFFEE ICE CREAM

BLACKBERRY CRUMBLE TOPPED WITH RHUBARB MEDINA SERVED WITH WHIPPED CREAM OR VANILLA POD CUSTARD

TREACLE SPONGE SERVED WITH CHANTILLY CREAM OR VANILLA POD CUSTARD

TOFFEE APPLE PIE ENCASED IN ALL BUTTER SHORTCRUST PASTRY SERVED WITH VANILLA CUSTARD

FOREST FRUIT OATY CRUMBLE SERVED WITH VANILLA CUSTARD

HOT CHOCOLATE FUDGE CAKE SERVED WITH VANILLA POD ICE-CREAM

SICILIAN HOT LEMON SPONGE, ICE-CREAM OR VANILLA POD CUSTARD

FOR GROUPS OF 50 OR MORE A HOT ROLLING BUFFET IS AVAILABLE

£12.95 PER HEAD – PLEASE CHOOSE TWO OPTIONS

SOMERSET CIDER GLAZED PORK SERVED WITH SALT AND PEPPER CRACKLING, SAGE AND ONION STUFFING AND BRAMLEY APPLE SAUCE

HONEY ROAST GAMMON, HAND CARVED SERVED WITH A RED JELLY JUS

NORFOLK TURKEY CROWN SERVED WITH CRANBERRY SAUCE AND WALNUT AND SAGE STUFFING

HOMEMADE ITALIAN SPICY MEATBALLS SERVED IN A SPAGHETTI NEST
(VEGETARIAN OPTION AVAILABLE)

CHICKEN HAM HOCK AND TARRAGON PIE

MEDLEY OF HONEY ROAST VEGETABLES
MINTED BABY NEW POTATOES
FRENCH FRIES

SELECTION OF SWEETS

MORE VEGETARIAN AND VEGAN OPTIONS AVAILABLE ON REQUEST

NUMBERS TO BE CONFIRMED NO LATER THAN 72 HOURS BEFORE THE EVENT. ANY FOOD ORDERED AND NOT CANCELLED WITHIN THIS TIME FRAME WILL INCUR A CHARGE