

## Large Party Menu Selector 10+ Guests

All main courses are served with chips & seasonal vegetables, unless otherwise stated

### STARTERS

<b>Cheesy Garlic &amp; Herb Ciabatta</b>	<b>£3.95</b>
<b>Chef's Homemade Soup (GF)</b> <i>Served with a wedge of crusty bread</i>	<b>£5.25</b>
<b>Game Terrine (GF)</b> <i>Garnished with pickled vegetables, winter berry chutney &amp; toasted bread</i>	<b>£6.25</b>
<b>Cod, Prawn &amp; Chorizo Fishcake (DF)</b> <i>Finished with a dressed salad &amp; sweet chili dip</i>	<b>£6.50</b>
<b>Sauté Garlic Mushrooms (GF) (VG)</b> <i>Button mushrooms cooked in garlic butter, served on homemade toasted bread with a pan of creamy blue cheese sauce</i>	<b>£5.85</b>

### MAIN COURSE

<b>Homemade Steak &amp; Ale Pie</b> <i>Individually baked and filled with succulent pieces of steak cooked in our cask ale, encased in shortcrust pastry</i>	<b>£12.95</b>
<b>Homemade Lasagne*</b> <i>Minced steak in a tomato bolognese sauce, layered with pasta &amp; topped with a cheese sauce served with a dressed salad, homemade chunky chips &amp; garlic ciabatta</i>	<b>£11.95</b>
<b>Crispy Roast Duck (GF)</b> <i>Half a duck served with a rich orange &amp; port sauce</i>	<b>£17.95</b>
<b>Lamb Shoulder</b> <i>Approx 800g slowly cooked &amp; served with a minted lamb gravy</i>	<b>£19.95</b>
<b>Pan Seared Salmon (GF)</b> <i>Served on a bed of roast potato &amp; beetroot salad, topped with our winter berry salsa &amp; finished with a lime &amp; coriander crème fraiche</i>	<b>£17.25</b>
<b>Mexican Style Fajitas*</b> <i>Marinated chicken breast cooked with peppers &amp; onions, served with tortilla wraps, guacamole, crème fraiche, salsa &amp; leaves</i>	<b>£14.95</b>
<b>Slow Cooked Beef</b> <i>Braised &amp; pressed brisket, beef cheek croquette served with a creamy mash, rainbow vegetables &amp; a redcurrant &amp; red wine sauce</i>	<b>£17.25</b>
<b>12oz Lakeland Ribeye Steak (GF) (DF)</b> <i>Served with homemade chunky chips, vine tomatoes, half roasted onion &amp; greens</i>	<b>£21.95</b>
<b>Butternut Squash &amp; Goats Cheese Lasagne* (GF)</b> <i>Butternut squash, red pepper &amp; goats cheese lasagne. Accompanied with a dressed salad, garlic bread, coleslaw &amp; chips</i>	<b>£12.25</b>

\*GF / VG / DF – These dishes can be adapted to be Gluten Free, Vegan, Dairy Free