



Private Dining Menu

Enjoy a sumptuous 2/3 course meal in the comfort of one of our Private Function Suites

To Start

Chefs Potato & Leek Soup

Served with fresh Wheaten Bread

Honey Sesame Chicken Bites

Served on a bed of baby gem leaves dressed with toasted sesame seeds

Oven Baked Portobello Mushroom

Grilled with Roast Red Peppers, Cream Cheese & Chive, topped with a fresh herb crust

The Main Event

Wolf & Whistle Catch of the Day

Pan Seared Chicken Supreme

Set on a bed of Roast Red pepper & Cherry Tomato Salsa & Green Beans

Tomato & Roast Red Pepper Penne

10oz Chargrilled Sirloin Steak (*£5 Supplement*)

Sirloin Steak cooked to your liking, served with Tomato & Portobello Mushroom, seasonal fried onions & a side of our famous Peppercorn Sauce

All Served with creamy mash, Roast Potatoes & Buttered Seasonal Vegetables

Treat

Strawberry Eton Mess

Fresh Strawberries & Pavlova topped with Strawberry Coulis

Old School Jam & Coconut Sponge Cake

Served with vanilla custard & ice cream

Death by Chocolate

Moist, indulgent thick layers of heavenly warm chocolate & fudge cake served with a scoop of vanilla ice-cream

2 Course £12.95 // 3 Course £14.95