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# 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

- Add a glass of bubbly on arrival for £2 per person

2 Course £13.95 // 3 Course £16.95