

Dinner Menu

Three course set menu £30 per person or two courses for £22.00

Exclusive use of the Oast room for bookings of 25+ for 3 hours

STARTERS

Roasted red pepper soup, bread roll (v.gf)
Garlic & stilton field mushrooms with a crispy herb crumb (v.gf)
Classic prawn cocktail, wholemeal bread (gf)

MAINS

Chicken breast with tarragon cream sauce (gf)
Gammon, turkey & leek puff pastry pie
Classic roast dinner: beef, turkey or gammon (gf)
Fillet of pork, Dijon mustard sauce

(all the above dishes served with roast potatoes and seasonal vegetables)

DESSERTS

Lemon meringue pie
Chocolate & orange torte, berry coulis (v.gf)
Treacle tart, clotted cream

Includes complimentary tea & coffee

VEGAN OPTIONS

Vegetable soup
grilled asparagus, olive oil & rocket

Vegetable filo parcel & cous cous
Mushroom stroganoff & rice

Sorbet
Fruit salad

Choose one starter, main & dessert for the whole party. dishes for allergies and intolerances available upon request.

Optional extras:

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| 1. WELCOME GLASS OF PROSECCO | £ 5.00 each |
| 2. CHAIR COVERS & SASHES | £ 4.00 each |
| 3. BOTTLE OF RED/WHITE WINE FOR TABLE | From £20.00 per bottle |

