

À la carte

A sit-down occasion can call for a restaurant-style service.

Our two and three course set menus are designed by our experienced head chef and cooked fresh on site from high-quality, locally sourced ingredients.



Starters

Pâté

Quenelle of chicken liver pate served with red onion marmalade and brioche

Salmon King Prawn Salad

Smoked king prawn salad

Soup

Roasted red pepper and cream tomato soup served with fresh baked roll

Trio Cheese Tart

Blue cheese brie and mature cheddar encased in a shortcrust pastry on a bed of rocket salad with a drizzle of creamy ranch dressing

Main Course

Chicken Supreme

Roasted Chicken Supreme smothered in a cream garlic wild mushroom sauce

Fillet Steak

Pan fried Fillet Steak (Owtons finest). With a Pepper Sauce

Salmon Supreme

Fillet of Salmon, Butter roasted with fresh Lemon

Spice Roasted Pork Loin

Slices of Spice Roasted Pork Loin. With a Rich Gravy

Lamb Shank

English lamb shank, pot roasted with Red Wine and Rosemary Jus

Side Dishes

- **Rosemary Roasted New Potatoes**
- **Dauphinoise Potatoes**
- **Parsley Butter New Potatoes**
- **Seasonal Vegetables**
- **Roasted Vegetables.** Carrots, Parsnips and Beetroot
- **Roasted Mediterranean Vegetables.** Peppers, Red Onion, Asparagus, Aubergine, Courgettes and Cherry Tomatoes.

Desserts

- **Chocolate Torte.**

Rich Belgium Chocolate Truffle on a Sponge Base

- **Strawberry Prosecco Cheesecake**

A light refreshing Mascarpone Mix with a hint of Prosecco

- ***Eaton Mess***

Meringue, Chantilly Cream and Fresh Berries

- **Lemon Tart**

Tangy Lemon Tart encased in a Short Crust Pastry

Pricing

- **2 Course meal £27.50 PP**

This would include either a starter or desert and main course (one vegetable dish and one potato dish)

- **3 course Meal £35.00 PP**

(Includes one potato dish and one vegetable dish)

Please contact us to discuss Kitchen requirements