

4 Course Graduation & Communion Dinner

RESTAURANT



Paté filled breaded mushroom caps, deep fried and served with a fiery tomato and sweet roast pepper salsa

Tempura of Chicken with a chilli, nutmeg and garlic drizzle.

Fresh Soup of the Day served with a crisp bread roll

Spiced potato wedge with cured bacon, spring onion and cheese, served with a garlic and herb dip.

Deep fried brie with chilled raspberry and pear coulis

Ovenbaked fresh garlic ciabatta bread

Stuffed Roast Breast of Chicken and Ham

Roast Topside of Beef

Stuffed Roast Loin of Pork

Honey Roast Gammon

(Above served with choice of potatoes and Fresh market vegetables and rich gravy)

Hot Chocolate Fudge Cake

Apple Crumble

Fresh Fruit Pavlova

Homemade Cheesecake

(Above served with fresh cream or ice cream)

Selection of Ice Creams

Tea or Coffee

Adults £13.95 Child £6.95