

Starters - £5.95 per head

Homemade chicken liver pate with French bread

Served with a salad garnish with seasonal homemade chutney

Tomato and mozzarella salad

Sliced beefeater tomato and buffalo mozzarella with a basil dressing and black olives

Melon fans with raspberry coulis

Two types of melon served with fresh raspberry sauce

Mixed Indian starter

Onion bhajee, vegetable samosa and tandoori chicken with cucumber, mint and yogurt salad

Bruschetta

Fresh chopped tomatoes, onion, garlic and herbs served on a toasted ciabatta roll

Starters - £6.95 per head

Prawn and Crab cocktail

Atlantic prawns and white crab mixed with Marie rose sauce and served on iceberg lettuce

Chicken, bacon and avocado salad

Chicken breast, smoked bacon and avocado bound in mayonnaise served with rocket and baby spinach

Crab cakes with tomato, lime and coriander salad

Cromer crab, potato and white fish bound in breadcrumbs with a fresh tomato lime and coriander salad

Fresh salmon with tarragon mayonnaise

Poached salmon served with a tarragon flavored mayonnaise

Mixed Meat hors d'ouvres

A selection of salami, prosciutto, mortadella and pastrami with a tomato, onion and rocket salad

Wild Garlic Mushrooms

Mixed mushrooms cooked in olive oil, garlic and parsley served with french bread

Homemade soups - £5.95 per head

All served with a selection of fresh breads

Leek and potato

Cream of mushroom

Tomato and basil

French onion with cheese crouton

Stilton and broccoli

Minestrone

Cream of asparagus

Cream of celery

Scotch broth

The menus listed below are provided purely as a guide we are happy to design your menu and cater for any specific needs that you may require.