



Family Dining Menus

All dishes are served in large serving bowls or platters enabling you to help yourself to all of the dishes

Starter Boards

Please chose 3 of the following

Tomato & Garlic Bruchetta, *torn basil*
Fried Fish Cakes, *lemon mayonnaise*
Crispy Duck, *orange & sesame salad*
Goats Cheese Crostini, *sweet onion marmalade*
Oak Smoked Salmon Blinis, *crème fraiche*
Prawn Cocktail, *Marie Rose sauce*
Beef Carpacio, *rocket & Parmesan*
Grilled Tiger Prawns, *garlic & parsley*
Buffalo Mozzarella, *charred chilli salad*
Selection of Cured Meats

Main Boards

Please chose 3 of the following

Herb Crusted Salmon, *hollandaise sauce*
Homemade Cottage Pie, *red cabbage*
Pot Roast Chicken, *red wine, baby shallots*
Tray Baked Pork Chops, *apple & black pudding*
Slow Roast Duck Leg, *butter bean cassoulet*
Cod Wrapped in Parma Ham, *roast vine tomatoes*
'Welsh Black' Sirloin Steaks, *béarnaise sauce*
Roast Chicken, *mushroom & tarragon sauce*
Penne Pasta, *garlic, chilli & olive oil*
Roast Market Seafood Collection, *lemon oil*
Roast Fore-rib of Beef, *Yorkshire pudding, real gravy*
(£5 per person supplement)

All mains are served with garlic roast potatoes, seasonal vegetables and mixed house salad

Dessert Boards

Please chose 3 of the following

Traditional Crème Brullee, *shortbread biscuit*
Rich Chocolate Tart, *thick liqueur cream*
Lemon Meringue Parfait, *raspberry coulis*
'Eaton Mess', *crunchy meringue*
Apple & Cinnamon Pie, *chilled pouring cream*
Selection of Farmhouse Cheeses, *biscuits & chutney*

2 Courses £23.50 per person

3 Courses £27.50 per person