

THE HUNTERS LODGE INN

SET DINNER MENU

For Parties of 15 or more (must be pre-ordered)

2 Courses - £17.95 /3 Courses - £23.50

(A £5 per person deposit is required on confirmation of your booking)

Starters

Tomato & Basil Soup ✓

Chef's own recipe, Chunky Tomatoes & Fresh Basil,
Deliciously rich & hearty, served with a Granary chunk & butter

Crispy Halloumi fries ✓

With Hogs Bottom Farm Tomato & Chilli Jam
& salad garnish

Antipasti Board

Salami, Chorizo & Prosciutto
With chunky *Granary Bread, mixed Olives
& a Balsamic dipping Oil

(*GF bread on request)

Japanese Style King Prawns

Breaded King Prawns served with a Crisp Mixed Salad
& a Thai Sweet Chilli Dip

Main Courses

(All served with roast potatoes, herb mash & seasonal vegetables)

Roast Topside of Beef

Succulent, Juicy Topside of Beef served with Yorkshire Pudding & Gravy
(GF on request)

'New York' Chicken GF

Chicken Breast topped with Smoked Bacon & Melted Cheddar
Set on a creamy Barbecue Sauce

Sunny Salsa Salmon GF

Prime Poached Salmon Fillet with a homemade
Mango & Pineapple Salsa —

Nut Rosti, with Root Vegetables, Mushrooms & Sage ✓ GF

Served with a cranberry gravy

Desserts

Strawberry Pavlova GF

Homemade Meringue nest & fresh Chantilly cream,
Finished with fresh Strawberries.

Traditional Bread & Butter Pudding

Sarah's homemade Bread & Butter Pudding, richly fuitied,
& served warm, with pouring cream

Raspberry & White Chocolate Flapjack Cheesecake GF

Delicately flavoured with fresh raspberries & white Chocolate trimmings
On a delicious, Oaty Flapjack Base

Chocoholic Brownie GF

Sarah's homemade, gooey Chocolate brownie
Served warm, with a drizzle of chocolate Sauce & Honey comb ice-cream

(Kenco Coffee & Mint £1.50 per person supplement)