

PARTY MENU 1

2 COURSES FOR £19.95

3 COURSES FOR £23.95

Starters

- Crispy onion & corn bites served with mango mole
- Chef's Soup of the Day
- Lightly fried whitebait served with burnt lemon & tartar dip
- Buffalo wings tossed in hot & spicy relish garnished with spring onions & red chillies

Mains

- Tagliatelle in bisque sauce with prawns, squids & mussels served with lemon, urfa chilli, chives & parmesan shavings
- A traditional Indian delight Butter chicken curry in a rich & silky makhani sauce served with saffron flavored basmati rice & poppadum
- Beer battered Cod & Chips served with chips, mushy peas, lemon wedge & tartare sauce
- Lion's Beef Burger with gherkins, balsamic onions, Tomato, Lettuce, Mayo, bacon & cheese
- A traditional Indian delight Paneer Tikka (Baked Spiced Cottage Cheese) curry in a creamy buttery tomato & Onion Gravy with saffron flavored basmati rice & Poppadum

Desserts

- Sticky Toffee Pudding with Custard
- Cheesecake with Mix Berries Compote

PARTY MENU 2

2 COURSES FOR £22.95

3 COURSES FOR £26.95

Starters

- Crispy onion & corn bites served with mango mole
- Chef's Soup of the Day
- Crispy Spiced squid with sweet-sour mango sauce & Aleppo Chilli
- Buffalo wings tossed in hot & spicy relish garnished with spring onions & red chillies

Mains

- Grilled Rib-Eye Steak served with buttered tender stem broccoli, baby carrots & chips accompanied •Peppercorn Sauce (£5 supplement)
- Pan Fried Seabass Fillet served with tender-stem broccoli, buttered baby carrots & parsley sauce
- Oven baked marinated Chicken on bed of creamy slaw mash, tender stem broccoli & white wine garlic sauce
- Lamb Shank Nihari (Chef's Special) - A North Indian delicacy of Lamb Shank Cooked slowly in Nihari Sauce served with Saffron Fragmented Rice (£5 supplement)
- Tagliatelle with seared roasted Courgette, Bell pepper in creamy garlic sauce served with Parmesan shavings

Desserts

- Sticky Toffee Pudding with Custard
- Cheesecake with Mix Berries Compote

