



Winter Evening Party Menu

2 x courses = £29.75

3 x courses = £38.75

(Please, preorder on form provided & return to us one week before your event. Thank you)

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient. Thank you.

FOOD ALLERGIES: Please, alert us when ordering if you have any concerns.

Starters

'Thai' Crab Cake – served warm on an 'Asian slaw' with a sweet chilli sauce GFO

Oven Baked Camembert – with warm bread, nachos & pickles GFO V

Game Terrine – with a spiced apple chutney, toasted focaccia & mixed pickles GFO

Wild Mushroom & Mature Cheddar Cheese Flatbread – Brushed with garlic butter & served with a tangy BBQ sauce GFO V VEO

Freshly Made Soup – served with Focaccia bread & butter. Please, ask for today's choice VEO GFO

Mains

The Schoolhouse Burger – Hand pressed beef patty with BBQ pulled pork, cheddar, crispy onions, pickles & burger sauce in a brioche bun with triple cooked chips GFO

Boz Rump Steak - served with; hand cut triple cooked chips, roasted vine tomatoes & portobello mushroom GF
Add king prawns £7.95 **Steak Sauce (pepper/stilton/mushroom)** £4.50

Creole' Salmon Filet – with 'chorizo' new potatoes, Pac choi & a chilli & lime butter GF

Crispy Pork Belly– with 'Pac Choi', 'Chantey' carrots, silky mash & an orange & 'Star Anise' jus GF

Steak & Wild Mushroom Pie – Locally sourced steak & mushrooms cooked in a 'Thornbridge' Ale gravy & wrapped in a shortcrust pastry. Served with mash & vegetables VO VEO

Chicken Breast – with wild mushrooms & broad beans, spinach mash & a 'Calvados' cream GF

Mediterranean vegetable Stromboli – a folded pizza filled with a ratatouille, baby spinach & Mozzarella. Served with creamy coleslaw & triple cooked chips –V VEO

Sides – Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings
All - £4.75 - supplement

Desserts

Sticky toffee pudding – warm date pudding topped with toffee sauce and custard & a biscuit crumb V

Chocolate Orange Profiteroles – served with an orange cream, candied orange, chocolate shard & a warm chocolate orange sauce V

Baked Winterberry Cheesecake – with fruit 'coulis', compote, fresh berries & meringue V

Cheese Board – Served with homemade chutneys & pickles. And assorted crackers GFO

£2.00 -supplement

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option