

SOCIETY FOOD MENU



TABLECLOTHS - FOR SOCIETIES,  
THESE ARE PRICED AT AN  
ADDITIONAL £8 PER TABLE

BREAKFAST

COFFEE AND TEA

per person 1

COFFEE, TEA & BISCUITS

per person 2.5

COFFEE/TEA & EITHER A BACON OR  
EGG BRIOCHE BUN 6

FULL ENGLISH OR VEGETARIAN  
BREAKFAST

coffee/tea & fresh juices 14

LIGHT BITES 11

All guests must be sat by 4pm

GAMMON, EGG & CHIPS

peas

CHILLI 'NON' CARNE (V)

rice, soured cream

FISH CAKES

wedges, peas & salad

CHICKEN CURRY

rice & naan bread

Tea & Coffee an additional £1 per guest

SANDWICHES AND  
PLOUGHMANS

Served until 2pm

SOUP & SANDWICHES

leek & potato soup & sandwich selection 8

SANDWICHES

mixed fillings served on white &  
granary bread 7

selection of premium sandwiches &  
baguettes served with fries 8.5

PLOUGHMANS

A selection of cold cut meats, cheeses,  
pickled vegetables & bread 9

DRINKS PACKAGES

Please speak to a member of the team  
regarding beers, wines & soft drink packages

ALL DAY

1/2/3 COURSE OPTIONS - AVAILABLE FROM MIDDAY

(tea and coffee is included in only the 2 and 3 course options)

STARTERS

SOUP (V)(GF)

with warmed sourdough

PRAWN COCKTAIL (GF)

brown bread

ASPARAGUS & MUSHROOM TARTLET (V)

leaves

CHICKEN LIVER PARFAIT

chutney, sourdough

MAIN (A)

1 Course - 13 / 2 Courses - 18 / 3 Courses - 21

LASAGNE

chips

SAUSAGE, MASH & ONION GRAVY

colcannon, gravy

ROAST CHICKEN (GF)

potato, greens, gravy

LAMB BALTI

rice, bombay aloo, bread

CHILLI 'NON' CARNE (V)

rice, guac, soured cream

MAIN (B)

1 Course - 16.50 / 2 Courses - 21 / 3 Courses - 25

BRAISED BLADE OF BEEF

creamed potato, confit carrot

FILLET OF SALMON

creamed cabbage & smoked bacon, buttered samphire.

CHICKEN, HAM & LEEK PIE

mash, greens, gravy

LONDON PRIDE  
BATTERED HADDOCK

chips, mushy peas, tartare

MUSHROOM PIE (V)

mash, veggie gravy

DESSERT

CRUMBLE (V)

seasonal fruit and ice cream

ETON MESS (V)(GF)

mixed berries, meringue

BROWNIE (V)

warmed with custard

SICILIAN LEMON CHEESECAKE

mascarpone

CARVERY

£16 per guest (minimum 20 guests)

A choice of:

2 MEATS Beef, Pork, Gammon or Chicken  
ROAST POTATOES & POTATO GRATIN  
CAULIFLOWER CHEESE  
ROAST PARSNIPS  
MIXED VEGETABLES  
YORKSHIRE PUDDINGS  
GRAVY

ADD A DESSERT FROM ABOVE FOR £4

SUMMER BBQ

£18 per guest (minimum 20 guests)  
served April to September

TOULOUSE SAUSAGES  
MARINATED CHICKEN SKEWERS  
LAMB KOFTE  
POTATO WEDGES  
SALADS & SLAWS  
TEX MEX BEANS  
BREADS

OUR SUMMER BBQ ALSO COMES WITH A  
RESERVED AREA ON THE TERRACE TO  
ENJOY YOUR POST ROUND REFRESHMENTS