

PARTY MENU

Ideal for people attending a large party or for group organisers

-STARTERS-

CREAMY MUSHROOM VOL-AU-VENT v

With spinach, garlic and white wine cream sauce

OUR OWN CHICKEN, LIVER & PORT PATE of

With caramelised onion chutney and toast

PRAWN & SALMON COCKTAIL

Icelandic prawns, smoked salmon, baby leaves, Marie Rose sauce

BBQ CHICKEN WINGS of

With spicy dip

CLASSIC TOMATO BRUSCHETTAS v ve

Served with fresh basil and olive oil

DESSERTS-

MERCHANTS' MESS

A combination of fresh fruit, whipped cream & meringue

CHEESE BOARD gf?

Mature cheddar, English Stilton, creamy Brie, savoury biscuits, grapes, celery, walnuts & onion chutney

FRESH FRUIT BOWL v ve?

Served thick Devon cream

MERCHANTS' TRIO

Strawberry Meringue | Lemon Cheesecake Chocolate & Orange Pot

-MAINS—

CHICKEN SCHNITZEL of?

Fried panko crumbed chicken breast, large house salad, fries, fried egg, garlic sauce

BLACKENED SALMON FILLET PENNE PASTA v

Mushrooms, spinach, Parmesan, wine, cream

CREAMY BEEF & HORSERADISH PANCAKES

Two tortilla pancakes topped with crumbed Stilton, with crisp salad and fries

PESTO PAPPARDELLE PASTA v ve?

With fresh Parmesan

CHICKEN CAESAR SALAD

Chargrilled chicken breast, romaine lettuce, baby gems, poached egg, chunky herb croutons, grated Parmesan, creamy cheese dressing

2 COURSES - £25 PER PERSON
3 COURSES - £32 PER PERSON

Please let a member of staff know if a person is vegetarian, vegan, or has any allergies we need to be aware of. When choosing the vegan and vegetarian options please be aware that some ingredients may change slightly ie. thick Double cream

gf Gluten Free gf? Can be made Gluten Free (please ask when ordering) v Vegetarian ve Vegan ve? Can be made Vegan (please ask when ordering)