

**Terrace Private Party Menu**  
**Summer 2019**

**Prawn Cocktail**

*Marie Rose sauce, lemon & brown bread*

**Baked Chicken & Ham Pancake**

*Cubes of fresh chicken & ham wrapped in a thin pancake,  
baked with cream & cheese*

**Red Pepper Mousse (v)**

*Courgette ribbons, ricotta, rye bread, toasted onion seeds & herb oil*

**Soup of The Day**

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**Deep Fried Fillet of Scottish Haddock**

*Cooked in crisp batter & served with chips, peas & tartar sauce*

**10 oz Rib-Eye Steak (£7.00 Supplement)**

*Cooked to your liking & served with chips, mushroom, tomato & onion rings*

**Imperial Lasagna**

*Served with a mixed leaf salad*

**Coq au Vin**

*Braised chicken leg, creamed potato, pearl onions, lardons,  
button mushrooms & carrots, in a red wine sauce*

**Heirloom Tomato & Mediterranean Vegetable Risotto (v)**

*Mascarpone cheese, basil foam, balsamic pearls & courgette crisps*

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**Pistachio & Raspberry Tart**

*Mascarpone ice cream*

**White Chocolate & Passionfruit Cheesecake**

*Orange & pineapple salad & orange sorbet*

**Elderflower Pannacotta**

*Poached rhubarb, strawberries, raspberries & honeycomb*

**Strawberry Sundae**

*Local strawberries, crème Chantilly, strawberry ice cream & toasted almonds*

**A Duo of Local Cheeses**

*Chutney, fruit & crackers*

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**Filter Coffee & Mints**

**2 courses £23.95 and 3 courses £29.95**