



SOCIETY / MATCH

MENU

- Please choose 1 item from each relevant section for your group
- Please give choices no later than 2 weeks prior to your event
- Final numbers, and any Dietary requirements to be given at least a week before your event

BREAKFAST

BREAKFAST ROLLS & COFFEE £7

CHOOSE FROM BACK BACON, SAUSAGE OR FRIED FREE RANGE EGGS SERVED WITH FILTER COFFEE & TEA

SOCIETY FULL ENGLISH £10

SAUSAGE, 2 BACON, HASH BROWN, 1/2 GRILLED TOMATO, FLAT MUSHROOM, SCRAMBLED EGG, BEANS, TOAST & FILTER COFFEE & TEA

VEGETARIAN & VEGAN OPTION AVAILABLE ON REQUEST

LIGHT BITES £10

AVAILABLE 12PM - 5PM

SANDWICH PLATTER & CHIPS

A SELECTION OF FRESHLY MADE SANDWICHES SERVED WITH CRISPY SKIN ON FRIES

AVAILABLE ON A ROLLING OR GROUP BASIS PLEASE STATE HOW YOU WOULD LIKE THEM SERVED

JACKET POTATOES

FRESHLY BAKED CRISP JACKET POTATOES SERVED WITH A SELECTION OF HELP YOURSELF FILLINGS AND SALADS

AVAILABLE ON A ROLLING OR GROUP BASIS PLEASE STATE HOW YOU WOULD LIKE THEM SERVED

LIGHT LUNCHES £13

AVAILABLE 12PM - 5PM

CHICKEN CURRY

DICED CHICKEN BREAST IN A JALFREZZI CURRY SAUCE SERVED WITH RICE, NAAN BREAD

VEGETARIAN ON REQUEST

HAM, EGG & CHIPS

HOME COOKED HAM, A BRACE OF FREE RANGE FRIED EGGS, SKIN ON FRIES, TOMATO CHUTNEY & PEAS

AVAILABLE ON A ROLLING BASIS ONLY

CHEESE & BACON BURGER

6OZ BEEF BURGER WITH SMOKED STREAKY BACON & CHEDDAR SERVED IN A GLAZED BUN WITH SKIN ON FRIES

VEGETARIAN ON REQUEST

BEEF LASAGNE

HOMEMADE BEEF LASAGNE SERVED WITH DRESSED SALAD & GARLIC BREAD

VEGETARIAN ON REQUEST

2 COURSE SET MENU £18

CLASSIC ROAST

CHOOSE FROM ROAST TOPSIDE OF BEEF OR ROAST PORK LOIN SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & GRAVY

STEAK & ALE PIE

SERVED WITH BUTTERY MASHED POTATO, SEASONAL VEGETABLES & GRAVY

CHICKEN, BACON & LEEK PIE

SERVED WITH BUTTERY MASHED POTATO, SEASONAL VEGETABLES & GRAVY

PAN SEARED CHICKEN BREAST

GRATIN POTATO, SMOKED BACON, MUSHROOM & RED WINE SAUCE, TENDERSTEM BROCCOLI & ROASTED CARROT

ROASTED PORK CHOP

ROASTED NEW POTATOES, RED ONIONS, CARROT, BLACK PUDDING SERVED WITH A BEER GRAVY

BAKED FILLET OF SEA BASS

ON A WARM MEDITERRANEAN SALAD OF NEW POTATOES, GREEN BEANS, RED ONIONS, CAPERS, ROASTED PEPPERS AND CHERRY TOMATOES

ASIAN SALMON FILLET

COCONUT & LIME RICE, THAI RED CURRY SAUCE & GARLIC & GINGER TENDERSTEM BROCCOLI

VEGETARIAN OPTIONS ON REQUEST

DESSERTS

APPLE & MIXED BERRY CRUMBLE

STICKY TOFFEE PUDDING

LEMON & BLUEBERRY PAVLOVA

PROFITEROLES WITH CHOCOLATE SAUCE

STRAWBERRY CHEESECAKE

LEMON POSSET