

SOCIETY / MATCH

MENU



BREAKFAST

SOCIETY FULL BREAKFAST £10

2 back bacon, pork sausage, tomato, mushroom, hash brown, beans, fried egg,, toast & coffee

BACON ROLL & COFFEE £7

Grilled back bacon served in a buttered toasted roll with filter coffee (upgrade to baguettes for £1pp)

DANISH PASTRY & COFFEE £5

A selection of Danish pastries served with coffee

1 COURSE LUNCHES

AVAILABLE BEFORE 5PM

SANDWICH PLATTERS £10

A selection of sandwich fillings served either as a group or rolling basis served with fries (served with crisps after 5pm)

HAM EGGS & CHIPS £13

Hand carved ham served with two fried eggs & fries

JACKET POTATOES (gf) £10

Baked potatoes served with mixed salad and chefs selections of fillings

CHEFS CURRY OF THE DAY £13

Chefs chicken curry of the day served with rice, naan & mango chutney (vegetarian on request)

HOMEMADE LASAGNE £13

Homemade beef lasagne served with garlic bread & dressed salad (vegetarian on request)

CLASSIC CHEESEBURGER £13

60Z Matos beef burger with lettuce, tomato & red onion & burger sauce in a toasted bun served with fries. (vegetarian on request)

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HOMEMADE SOUP

£7

Homemade soup served with a crusty baguette

2 COURSE £18 MAIN COURSE

HONEY & MUSTARD CHICKEN (qf)

Chicken breast in a creamy honey & mustard sauce, crushed new potatoes

HERB CRUSTED SALMON FILLET

Baked fillet of salmon with a herb crust, gratin potato, hollandaise sauce

COTTAGE PIE (gf)

Topped with creamy mashed potato

ROAST LOIN OF PORK

Crackling, sage & onion stuffing, apple sauce

LEMON & THYME ROAST CHICKEN

Skin on chicken breast, sage & onion stuffing

STUFFED CHICKEN BREAST (gf)

Chicken breast stuffed with a sundried tomato cream cheese wrapped in bacon, tomato & black olive sauce

TRIO OF BUTCHERS SAUSAGES

Wholegrain mustard mash, red onion & ale gravy

ROAST TOPSIDE OF BEEF

Homemade Yorkshire pudding, horseradish

PIES - HOMEMADE

Choose 1 pie:

Steak & Ale / Chicken, Ham & leek / Chicken, Red wine & Bacon

All the above served with chefs potato & veg of the day unless stated.

DESSERTS

STICKY TOFFEE PUDDING
BREAD & BUTTER PUDDING
APPLE & BERRY CRUMBLE
PROFITEROLES
LEMON POSSET
CHOCOLATE BROWNIE

CHEESE & BISCUITS CAN BE INCLUDED AS A DESSERT OPTION FOR £4.95 SUPPLEMENT PER PERSON PLEASE BOOK WITH FINAL NUMBERS. PLEASE INFORM WHEN BOOKING ABOUT ANY DIETARY REQUIREMENTS WITH FINAL NUMBERS AS WE CAN'T GUARANTEE TO CATER FOR THEM ON THE DAY WITHOUT PRIOR NOTICE.



