

THE 3 ACRES **LARGE PARTIES** & *Special Occasions...*

STARTERS...

OUR SPECIALLY SELECTED MENU FOR GROUPS OF 15 OR MORE...

JERK CHICKEN STRIPS

SERVED WITH PINEAPPLE SALSA & SOURED CREAM

BUTTON MUSHROOMS (V/GF)

STILTON & GARLIC CREAM SAUCE, HOMEMADE BREAD - GLUTEN FREE BREAD AVAILABLE ON REQUEST

SOUP OF THE DAY (GF)

SERVED WITH HOMEMADE BREAD, BUTTER - GLUTEN FREE BREAD AVAILABLE ON REQUEST

FILD KING PRAWNS

INFUSED WITH GARLIC & GINGER, SWEET CHILLI MAYONNAISE

MAIN COURSES...

OLD QUARRY CHICKEN

PARMA HAM, CHEDDAR CHEESE, HOMEMADE RASPBERRY BBQ SAUCE, BUBBLE & SQUEAK MASH, GARLIC MINTED GREEN PEA & BEAN MEDLEY

ROAST OF THE DAY

ROAST POTATOES, BABY POTATOES, YORKSHIRE PUDDING, RICH MEAT GRAVY, SEASONAL VEGETABLES

'ACRES' BURGER

60Z* HAND FORMED BEEF PATTY, TOASTED BRIOCHE, BATTERED ONION RING, BACON, CHEDDAR CHEESE, SMOKED TOMATO RELISH, GHERKIN, SKIN ON FRIES

BAKED GOATS CHEESE, SQUASH & FLAT MUSHROOM (V/GF/N)

SERVED WITH A WALNUT & SUNDRIED TOMATO SALAD & RHUBARB AND GINGER GIN CHUTNEY

BLACK TREACLE BEEF BRISKET

SERVED WITH POMME ANNAS, ROASTED ROOT VEGETABLES, CHIVE SUET DUMPLING

SLOW-COOKED BEEF & GOOSE-EYE BITTER PIE

TENDER BEEF CHUCK, RICH MEAT GRAVY, TWICE COOKED CHIPS, SEASONAL VEGGIES

DESSERTS...

WARM CHOCOLATE FUDGE CAKE

WITH LIQUORICE ICE-CREAM

'CHEF'S' STICKY TOFFEE PUDDING

WITH TOFFEE FUDGE ICE-CREAM

BAKED TOFFEE CHEESECAKE

WITH HONEYCOMB ICE-CREAM

TRIO OF CHOCOLATE (GF)

MINI CHOCOLATE POT, DOUBLE CHOCOLATE BROWNIE AND CHOCOLATE ORANGE ICE-CREAM

£18.95 - 2 COURSES / £23.95 - 3 COURSES

£5.00 COMPULSORY NON-REFUNDABLE DEPOSIT IS REQUIRED PER GUEST TO SECURE ANY BOOKINGS

THIS MENU HAS BEEN CREATED TO ENSURE OUR LARGER GROUP BOOKINGS ARE SERVED EFFICIENTLY AND RECEIVE DISHES THAT MEET OUR HIGH STANDARDS FOR GROUPS OF 15 GUESTS OR MORE A PRE-ORDER NO LATER THAN 5 DAYS PRIOR TO THE DATE OF YOUR BOOKING IS REQUIRED PLEASE SPEAK WITH A MEMBER OF OUR TEAM FOR ANY QUERIES