

LARGE PARTY MENU

DESIGNED FOR GROUPS OF 15 OR MORE...

TO START...

Button Mushrooms (V) stilton & garlic cream sauce, homemade tomato bread
Soup of the Day served with homemade tomato bread & butter
Filo King Prawns infused with garlic & ginger, sweet chilli mayo
Tandoori Chicken Strips mango mayo, balsamic syrup, chopped cucumber salad

MAIN COURSES...

Roast of the Day roast & baby potatoes, Yorkshire Pud, rich meat gravy, seasonal vegetables
Acres Fish Pie haddock, salmon & prawns in a grain mustard & leek velouté, topped with cheesy mashed potatoes and served with griddled garden peas
(available by pre-order only)
Oven Baked Goats Cheese Salad (V/N) roasted butternut squash & flat mushroom, walnut & sundried tomato salad, rhubarb & ginger gin chutney
Acres Burger 6oz* hand formed beef patty, toasted pretzel brioche, battered onion rings, bacon, mozzarella cheese, smoked tomato relish, skin on fries, gherkin 'slaw
Old Quarry Chicken Parma ham, mozzarella cheese, raspberry BBQ sauce, bubble & squeak mash, garlic minted green pea medley
Slow-Cooked Beef & Yorkshire Ale Pie shortcrust pastry, twice cooked chips, seasonal vegetables & rich meat gravy

DESSERTS...

Sticky Toffee Pud (V) rich butterscotch sauce, toffee fudge ice-cream
Trio of Chocolate (V) mini chocolate pot, double chocolate brownie & choc orange ice-cream
(trio of chocolate available by pre-order only)
Warm Chocolate Fudge Cake (V) chocolate soil & black-jack ice cream
Baked Toffee Cheesecake (V) simply served with caramel honeycomb ice-cream

V - VEGETARIAN N - NUT PRODUCTS PRESENT * - UNCOOKED WEIGHT
PLEASE SPEAK WITH A MEMBER OF OUR TEAM IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT AND WE WILL BE HAPPY TO ADVISE ON OUR SUITABLE DISHES

2 COURSES ONLY £19PP OR 3 COURSES ONLY £24PP

£5.00 deposit (non-refundable) required per person to secure your booking...Pre-order form overleaf...

