

≈TOM'S≈

DINING ROOMS

PARTY MENU

From January 2020 - For groups of more than 12

STARTERS

- Hummus with grilled flatbread (V)
- Bucket of Squid Rings with Harissa Dip
- Breadcrumbsed Mushrooms with garlic Dip
- Breadcrumbsed brie with apple & cranberry
- Home-made soup with crusty bread (GF*)
- Poached pear and pecan salad (V)(GF)
- Mango & Raspberry sorbet with berries and fruit coulis (GF)
- Cheesy Garlic bread (GF*)

MAINS

- Breadcrumbsed fillet of chicken with melted cheese, tomato & onion cream sauce (GF*)
- Chicken Goujons with spicy peanut & chilli dip
- Chorizo & Red Pepper baked chicken (GF*)
- Roast fillet of salmon with lemon & herb butter (GF*)
- Roast fillet of Seabass with Garlic prawns, boiled potatoes & green beans (GF) (+)
- 8oz Sirloin Steak with grilled tomato, onion rings & pepper sauce (GF*) (£4.50 supplement)
- Tom's Burger with bacon, cheddar cheese, relish, tomato and salad
- Spinach, Potato & Chickpea Curry with Basmati rice (V*) (GF)+
- Tequila chicken with Louisiana mash (+)
- All served with a selection of potatoes except (+)

DESSERTS

- Chocolate fudge cake with vanilla ice cream, fresh cream and white chocolate sauce
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- Bannoffee Pie
- Mixed berry fruit Pavlova (GF)
- Raspberry & Frangipane tart with Vanilla ice cream (V*) (GF)
- Lemon tart with crushed meringue, ripple ice cream & fruit coulis

2 COURSES £18.95 3 COURSES £ 22.95

(GF) made from gluten free products (GF*) can be made from gluten free products
(V) Vegan (V*) Vegan adaptable (Other vegan and vegetarian options available on request)

(single course option available on request)
