

# ≈TOM'S≈

DINING ROOMS

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## PARTY MENU

From March 2021 - For groups of more than 12

### STARTERS

- BREADCRUMBED MUSHROOMS with garlic mayo dip  
GARLIC BREAD (V\*)
- GARLIC BREAD WITH CHEESE (V\*)
- HALLOUMI FRITTERS with chilli flakes & honey (GF\*)
- BREADED BRIE with red onion marmalade
- HOT WINGS with blue cheese dip (GF\*)
- FRUIT SORBET with berries & fruit coulis (V) (GF)

### MAIN COURSE

- CHICKEN TENBY breadcrumbed fillet baked tomato & onion cream sauce and cheese (GF\*)
- CRUNCHY CHICKEN STRIPS with spicy peanut & chilli dip
- CHORIZO & RED PEPPER BAKED CHICKEN (GF\*)
- ROAST FILLET OF SALMON with lemon & herb butter (GF\*)
- CHICKEN & CHORIZO PASTA (+)
- 10oz SIRLOIN STEAK with grilled tomato, onion rings & pepper sauce (GF\*) (£6.50 supp)
- TOM'S BURGER with bacon, cheddar cheese, relish, tomato and salad (GF\*)
- BEEF ENCHILADA with salsa, cheese & sour cream
- SPINACH, POTATO & CHICKPEA CURRY with basmati rice (V\*) (GF\*) +
- VEGETABLE ENCHILADA with salsa & cheese (V\*)
- All served with a selection of potatoes except (+)

### DESSERT

- Chocolate fudge cake with vanilla ice cream, fresh cream & white chocolate sauce
- Baileys cheesecake with Ferrero Rocher ice cream
- Sticky toffee pudding with butterscotch sauce & vanilla ice cream
- Sweet apple slice with honeycomb ice cream & butterscotch sauce
- Strawberry ice cream basket. Strawberry ice cream, fresh cream & fruit coulis in a wafer basket
- Raspberry & frangipane tart with vanilla ice cream (GF) (V\*)
- Vegan cheesecake with vegan ice cream (V)

**2 COURSES £21.95    3 COURSES £ 26.95**

(GF) made from gluten free products (GF\*) can be made from gluten free products  
(V) Vegan (V\*) Vegan adaptable  
(Please note there are gluten & nut products throughout the kitchen)

Please be advised that food allergens are handled in the kitchen. In some cases allergens may be unavoidably present due to shared equipment or the ingredients used. If you have allergy or intolerance please inform us when placing your order.