

≈TOM'S≈

DINING ROOMS

PARTY MENU

From October 22 - For groups of more than 10

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 autumn chutney
- 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*)
CHICKEN DU BOIS PASTA
ROAST FILLET OF SALMON with lemon & herb butter (GF*)
- 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
Strawberry cheesecake with fruit coulis fresh cream
Sticky toffee pudding with butterscotch sauce & vanilla ice cream
Sweet apple slice with honeycomb ice cream & butterscotch sauce
Raspberry & frangipane tart with vanilla ice cream (GF) (V*)
Vegan chocolate & vanilla ice cream with vegan chocolate sauce (V)
- Tropical ice cream basket - pineapple & coconut ice cream, tropical fruit sorbet, crushed meringue & fruit sauce

2 COURSES £22.95 3 COURSES £ 27.95

(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.