

≈TOM'S≈

DINING ROOMS

PARTY MENU

From January 2023 - 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

KOREAN STYLE BBQ WINGS with garlic mayo 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*)

8oz RUMP STEAK with grilled tomato, onion rings & pepper sauce (GF*) (£2.50 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.