

SPRING PARTY MENU WITH CASTER'S 2.0

Broccoli & stilton soup (v)

served with miniature loaf and balsamic butter

Homemade chicken liver pâté (GF)

Served with homemade chutney and toasted brioche

Deep fried calamari (GF)

Accompanied with aioli and lemon

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8oz Rib-eye (served pink or well done)

Served with triple cooked chips, mushroom, tomato and peppercorn sauce

Truffle chicken supreme (GF)

Truffle mash potato, spring greens and chicken jus

Pan fried SeaBass (GF)

Duo of cauliflower, parmentier potato, tarragon oil

Wild Mushroom & tarragon risotto (v) (GF)

Verde rigatoni pasta (v)

Served with spring greens, pesto and toasted pinenuts

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Brownie, cornflake ice cream (GF)

Sticky toffee pudding honeycomb ice cream (GF)

Lemon and raspberry cheesecake (GF)

Godfrey of Sandbach cheese selection

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2 course 25.00

3 course 31.00

A discretionary service charge of 10% will be added to tables of 8 and over

Dishes may contain allergens
If you have any dietary requirements, please speak to a member of staff.

GREAT FOOD – GREAT SERVICE – GREAT TIMES

