FIRST FLOOR OCCASIONS MENU

STARTERS

Soup of the day served with freshly baked bread roll

Thompsons classic chicken and bacon Caesar salad

Pulled pork spring rolls with Satay dipping sauce

MAINS

Supreme of chicken, portobello mushrooms, pearl onion and white wine sauce

Featherblade of beef, brined and slow cooked served with creamy mash and bourguignon sauce

Pan seared salmon served with creamy bacon and leek sauce

Vegetarian linguini, cherry tomato, courgette tossed in garlic, chili and lemon butter

SERVED WITH CREAMY MASH POTATO AND SEASONAL VEGETABLES

DESSERTS

Chefs Trio of Desserts

Freshly brewed tea or coffee

2 courses £30 3 courses £35

Menu must be pre-booked at least 72 hours prior



FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.