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## PRIVATE EVENT MENU

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### Starter

Chef's Soup of the Day  
with artisan breads and homemade local Abernathy butter

Spiced Chargrilled Chicken Skewer  
with satay sauce and fresh pineapple

Fivemiletown Crispy Goats Cheese Fritter  
with fig and port chutney, apple juice infused golden beetroot,  
ginger bread and rosemary salted pistachio nuts

Crispy Salt & Chilli Squid  
with wasabi mayo and pineapple salsa

### Mains

6oz Sirloin of Beef  
with duck fat chips, peppered sauce and a rocket and parmesan salad  
(£3 Supplement)

Aromatic Chicken Curry  
flavoured with mango & coconut and served with naan bread and braised rice

Chelsea Seafood Platter  
with poached smoked cod, salmon, haddock in a basil velouté

Chelsea Homemade Burger  
with Bacon Jam, Smoked Cheddar, Lettuce & Tomato and duck fat chips

Vegetable Fajitas (V)  
with tortilla wraps, jalapenos, salsa, cheese and sour cream

### Desserts

Crumble of the Day

Eton Mess Sundae of the Day

Baked White Chocolate Cheesecake  
with honeycomb and a spiced berry compote

Buttermilk Panna Cotta  
with strawberry soup

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Two courses £20 | Three courses £25

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