

Party Menu £18.95 for 2 courses

## STARTERS

### **Soup of the Day** ♡

Always vegetarian. Always gluten-free.

(Please ask for gluten-free bread.)

**Falafel mezze platter:** - Falafel, hummus, roast veg, sun blush tomatoes and artichoke

**Salami anti-pasti:** - Salami, mozzarella, roast veg, sun blush tomatoes and artichoke

**Ham Hock terrine** with beetroot chutney and toast

**Garlic mushroom crostini** v, gf on request

## Main Courses

### **Boeuf Bourguignon**

Montgomeryshire beef and smoked bacon cooked in red wine with silver skin onions, carrots, garlic and herbs served with French fries and vegetables gf

**Smoked Ham with parsley and caper sauce,** mature cheddar potatoes and Savoy cabbage.gf

### **Sea bass and ratatouille**

Grilled Sea bass fillet served with ratatouille and crispy potatoes. gf, df

**Tiger Prawn Amatriciana:** - Sautéed tiger prawns in a tomato and chilli sauce with fresh egg tagliatelle and parmesan shavings, with a dressed continental salad.

**Spiced butternut squash, chickpea and olive tagine** served with Greek salad, hummus and warm pitta.

### **Pasta Lanagan** ♡

Sautéed aubergines, onions and peppers, with Kalamata olives, chilli and tomato sauce; topped with feta cheese and basil oil.

Desserts available from £5.95 to order on the evening.