

FUNCTION MENU A

£15 for 2 Courses
(was £20, subsidized for our group)

STARTER

HOMEMADE LENTIL SOUP (V)(GF)

Served piping hot with crusty bread & butter.

CHICKEN LIVER PATE (GF)

Chicken livers sauteed with bacon, garlic, onion & cream. Blended until smooth & served with house made Cumberland sauce & oatcakes.

VEGETABLE PAKORA

Bite sizes pieces of pakora served with spicy onions & house made spicy tomato & mint dip.

MAIN COURSE

HOMEMADE STEAK PIE

Diced shoulder of beef cooked until tender in a rich onion gravy, topped with puff pastry, served with boiled potatoes & seasonal vegetables.

PEPPERCORN CHICKEN(GF)

Supreme of chicken served fondant potato, seasonal vegetables & house made peppercorn sauce

BUTTERNUT SQUASH, SPINACH & CHICKPEA CURRY (VG)(GF)

Cooked with ginger, garlic & tomatoes. Served with steamed rice & poppadom's.

DESSERT

CHOICE OF 2 from our dessert menu payable separately.

[The Mint Function Suite](#)