

£6.00 per head

**HOMEMADE SEASONAL TART
NACHOS
SELECTION OF DIPS
POTATO WEDGES
VEGETABLE SAMOSAS
ONION BAHJIS
MINI PIZZAS
SELECTION OF MINI WRAPS
MIXED LEAF SALAD**

£10.00 per head

**SELECTION OF WRAPS
OPEN SANDWICHES:
TUNA MAYONNAISE
CORONATION CHICKEN
CHEESE & CHUTNEY
HOT BEEF & PLUM SAUCE
CHICKEN WINGS
BBQ SPARE RIBS
POTATO WEDGES
MIXED LEAF SALAD
POTATO SALAD
NACHOS
SELECTION OF DIPS
SAMOSAS
ONION BAHJIS**

£18.00 per head

**TOMATO & MOZZARELLA
BRUSCHETTES
GOAT'S CHEESE & RED PEPPER
BRUSCHETTES
CHICKEN WINGS
SPARE RIBS
CHINESE SPRING ROLLS
MINI THAI SELECTION
SPICED POTATO SKINS
THAI FISH CAKES
ORIENTAL KING PRAWNS
SMOKED SALMON PLATTER
PASTA SALAD
GREEK SALAD**

***These are all examples of buffets available,
should you wish to discuss any alternatives please
don't hesitate to ask**

**DON'T FORGET THE
BALLOONS!!**

**WE WILL FILL YOUR
BALLOONS WITH
HELIUM FOR FREE!!**

THIRTEENTHIRTYONE

...is the perfect place to hold your party celebration. Whether it's a formal sit down meal or a full on party with live music we can accommodate you. We have different areas to suit style, size & requirements, any day of the week.

TOP FLOOR

Our top floor can be hired out for a private dining event, private party or corporate event. The room can seat up to 40 people and will accommodate up to 50 people for a party.

- » exclusive bar, entrance & toilets
- » fully air conditioned
- » large screen

LOUNGE

Our largest function area is the first floor lounge with a capacity of 110 which consists of three areas the lounge, the bar & the seedy snug. This a great room for birthdays, wedding receptions & anything, which involves a load of people getting together and having a good time. The rooms can be set out however you want, a dance area, buffet tables, cake stand, balloons & banners.

- » free room hire*
- » late license
- » full bar including draught, bottles, wine & cocktails
- » ipod, cds, laptop, Djs & bands
- » exclusive bar, entrance & toilets**
- » 42" Plasma screen
- » air conditioned

SECRET GARDEN & COURTYARD

If you're after a smaller get together why not book our secret garden. It's perfect for those Summer evenings & can accommodate up to 30 people

- » glass roof & outdoor heating
- » full bar including draught, bottles & cocktails
- » late license***
- » disabled access including disabled toilet

*Free room hire is subject to terms & conditions.

**Exclusive bar, entrance & toilets only applies if the whole floor is hired out.

***The outside courtyard area must be vacated by 11.00pm due to our licensing restrictions. The courtyard bar still operates until 2.00am.

£14.95 per head

£19.95 per head

£24.95 per head

STARTERS

CHICKEN LIVER PATE
with red current jelly & melba toast

CHEF'S SOUP OF THE DAY (V)
with warm crusty bread and butter

TOMATO & MOZZARELLA SALAD (V)
with a drizzle of balsamic red wine reduction

MAIN COURSE

ROASTED FRENCH TRIMMED CHICKEN
with a fondant potato, shredded mange tout
& leek cream sauce

POACHED HADDOCK
with a capsicum pepper rice
& orange caper butter sauce

6oz RUMP STEAK
with oven roast potato wedges
& glazed with garlic butter

STUFFED BELL PEPPER
with Mediterranean vegetables
& tarragon sauce

DESSERTS

CARROT CAKE
with pouring cream

LEMON TART
with fruit couli

CHOCOLATE FUDGE CAKE
with vanilla ice-cream

STARTERS

THAI FISH CAKE
with a sweet chilli dressing

TOASTED GOATS CHEESE (V)
coated in sesame seeds & served on a bed of
radicchio & red chard leaf
with a raspberry mustard dressing

CHEF'S SOUP OF THE DAY (V)
with warm crusty bread and butter

MAIN COURSE

BRAISED LAMB SHANK
with a red onion rosemary mash, turned carrots
and a rich stock gravy

ROASTED CHICKEN SUPREME
stuffed with stilton cheese & wrapped in bacon with
crushed herb potatoes and a plum jus

CAJUN SALMON STEAK
with a timbale of coconut herb rice
& pineapple cream sauce

CARROT & POTATO ROSTI
topped with wilted spinach
& red pesto cream sauce

DESSERTS

STICKY TOFFEE PUDDING
with caramel sauce & ice cream

FRUIT CASSATA
with fruit couli

SUMMER FRUIT CRUMBLE
served with custard

STARTERS

CHEF'S SOUP OF THE DAY (V)
with garlic croutons & snipped chives

STILTON & RED ONION PARCEL (V)
with a quenelle of course-grain mustard apple & mild
stilton cream sauce.

TIAN OF SMOKED SALMON & CRAYFISH
on a bed of mixed leaf & a balsamic reduction

MAIN COURSE

DUO OF WILD BOAR & PORK FILLET
with a tower of sweet and baked potatoes
& wild mushroom sauce.

SEARED TUNA STEAK
with a garlic mash and a tomato basil sauce.

FILLET OF LAMB LOIN
with a sweet mustard, parsley, thyme
breadcrumb crust, fondant potato
& tarragon jus.

BAKED MUSHROOM (V)
topped with Mediterranean vegetables
& toasted goats cheese

DESSERTS

CHOCOLATE FONDANT
with vanilla ice-cream.

LEMON & GINGER BRULEE
with short bread biscuits.

CHEESEBOARD
with grapes, celery, apple and biscuits.

WEDDING - CHRISTENING - BIRTHDAY - ENGAGEMENT - LAUNCH PARTY - LEAVING DO -
AWARD CEREMONY - CORPORATE MEETING - SCHOOL REUNION - RETIREMENT