

Banquet Menu

Choose one from Starter, Main and Sweet menu

Punchbowl Inn

Starters

Homemade soup **£4.25**

Served with fresh bread roll and butter

Brussels pate **£6.25**

Smooth pork liver pate served with Cumberland sauce, Melba toast and a salad garnish

Prawn cocktail **£6.25**

Succulent fresh prawns on a bed of crispy lettuce topped with Marie rose sauce served with brown bread and butter

Garlic mushrooms **£5.50**

Mushrooms cooked in garlic and parsley butter served on a garlic ciabatta bread

Brushetta **£5.75**

Toasted garlic ciabatta topped with fresh tomato, red onion, basil pesto and olive oil, finished with a balsamic glaze

Mains

Roast beef **£15.95**

Tender roast beef in a rich steak gravy served with homemade Yorkshire pudding and horseradish sauce

Leg of lamb steak **£16.95**

Grilled lamb steak served with redcurrant and rosemary jus

Chicken breast **£15.95**

Plump breast of chick cooked in a red wine, mushroom and smoked pancetta sauce

Pork medallions **£15.95**

Cuts of pork tenderloin cooked in a creamy honey and wholegrain mustard sauce

Salmon fillet **£15.95**

Steamed fillet of salmon served with parsley and butter sauce

Desserts

Key lime pie **£4.95**

Ginger pastry base with a lime filling topped with browned mallow meringue

Chocolate fondant **£5.25**

Warm soft centred chocolate pudding

French apple tart **£5.25**

Pastry case with a diced apple filling finished with a glazed apple slices

Eton mess cheesecake **£5.50**

Vanilla flavoured cheesecake with a digestive base, topped with fresh strawberries and pieces of meringue

Tiramisu **£5.25**

Traditional Italian dessert of espresso soaked sponge fingers layered with mascarpone sweet cream and dusted with cocoa

Please ask for more information on this menu if you have an allergy or any dietary requirements