

≈TOM'S≈

DINING ROOMS

PARTY MENU

From October 2021 - For groups of more than 12

STARTERS

- BREADCRUMBED MUSHROOMS with garlic mayo dip
- GARLIC BREAD (V*)
- GARLIC BREAD WITH CHEESE
- HALLOUMI FRITTERS with chilli flakes & honey
- BREADED BRIE with an apple & cranberry compote
- HOT WINGS with blue cheese dip
- FRUIT SORBET with berries & fruit coulis (V) (GF)

MAIN COURSE

- CHICKEN TENBY breadcrumb fillet baked tomato & onion cream sauce and cheese (GF*)
- CRUNCHY CHICKEN STRIPS with spicy peanut & chilli dip
- CHORIZO & RED PEPPER BAKED CHICKEN (GF*)
- ROAST FILLET OF SALMON with lemon & herb butter (GF*)
- CHICKEN & CHORIZO PASTA (+)
- 10oz SIRLOIN STEAK with grilled tomato, onion rings & pepper sauce (GF*) (£6.50 supp)
- TOM'S BURGER with bacon, cheddar cheese, relish, tomato and salad
- BEEF ENCHILADA with salsa, cheese & sour cream
- SPINACH, POTATO & CHICKPEA CURRY with basmati rice (V*) (GF) +
- VEGETABLE ENCHILADA with salsa & cheese (V*)
- All served with a selection of potatoes except (+)

DESSERT

- Chocolate fudge cake with vanilla ice cream, fresh cream & white chocolate sauce
- Strawberry cheesecake with fresh cream & fruit coulis
- Sticky toffee pudding with butterscotch sauce & vanilla ice cream
- Caramel apple Betty pie with vegan ice cream (V)
- Strawberry ice cream basket. Strawberry ice cream, fresh cream & fruit coulis in a wafer basket
- Raspberry & frangipane tart with vanilla ice cream (GF) (V*)
- Lemon tart with crushed meringue, ripple ice cream & fruit coulis

2 COURSES £20.45 3 COURSES £ 25.95

(GF) made from gluten free products (GF*) can be made from gluten free products
(V) Vegan (V*) Vegan adaptable
(Please note there are gluten & nut products throughout the kitchen)

Please be advised that food allergens are handled in the kitchen. In some cases allergens may be unavoidably present due to shared equipment or the ingredients used. If you have allergy or intolerance please inform us when placing your order.