

## SKITTLE ALLEY SWEETS MENU

Please select **TWO** sweets from below and these will be served 50/50 with fresh double cream (where appropriate).

- APPLE PIE**  
Shortcrust pastry filled with apples and served warm with double cream.
- FRUIT CHEESECAKE**  
Cream cheese beaten with whipped cream and fresh seasonal fruit all laid on a biscuit crumb base and accompanied with double cream.
- HOMEMADE STICKY TOFFEE PUDDING**  
A warm sticky toffee pudding served with double cream and a delicious toffee flavour sauce.
- CHEESE AND BISCUITS (£1.00 supplement)**  
Stilton, Cheddar and Brie served with cheese biscuits and grapes.

Please note:

**SWEETS ARE £3.50 PER HEAD**

**COFFEE AVAILABLE AT £1.80**

Parking and entrance to the skittle alley can be found at the rear car park



THE HOME OF GOOD FOOD, GOOD BEER,  
GOOD SERVICE AND GOOD VALUE

## SKITTLES EVENINGS

**JANUARY 2017 - MARCH  
2018**

## BOOKING FORM & MENU

Thank you for enquiring about our Skittles Room.

To book the Skittles Room for the evening, it would be appreciated if you returned this form with a deposit of £100 (which is non-returnable) to secure your booking with us.

Minimum numbers for a Skittles Evening is 30 people and absolute maximum is 42.

Please see attached menu (you are requested to select **FOUR** dishes. These will be served as a selection for the whole of your party). If there are only 1 - 3 vegetarians, do not use 1 of your options - we will cater for that separately.

We request confirmation of numbers and menu choices three to four days prior to your evening.

Name.....

Address.....

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.....

Post Code.....

Telephone.....

E-mail.....

Date of Booking.....

Deposit Paid.....

Once again we thank you and trust you have an enjoyable time.

## SKITTLE ALLEY MAIN MENU

Please select **FOUR** dishes from below and these will be served with a melange of steamed vegetables, rice and Pomme Dauphinoise. Your guests can help themselves to one or more choices of food.

- CHICKEN CHASSEUR (C)**  
Diced chicken breast served in a rich red wine and tarragon sauce, finished with chopped tomato.
- GREEN THAI CHICKEN CURRY (C)**  
Diced chicken braised in a traditional spicy green Thai curry sauce with coriander and lemon grass.
- PASTA MANZANA**  
Freshly cooked pasta tossed with a rich tomato, herb and garlic sauce with braised beef.
- LAMB IN PORT & MINT (C)**  
Diced lamb and root vegetables braised in a rich Port and mint sauce.
- RED THAI VEGETABLE CURRY (V)**  
Aubergine, potato, peppers and courgettes tossed in a rich spicy red Thai curry sauce.
- BEEF CHILLI FRY (C)**  
Diced steak served in a spicy chilly sauce with red kidney beans.
- BEEF AND MUSHROOMS IN ALE (C)**  
Diced chuck beef and button mushrooms braised till very tender in a rich ale sauce.
- MUSHROOMS IN GARLIC, MIXED HERBS AND PASTA (V)**  
Roast onions, mushrooms and garlic in a herb and cream sauce, tossed with pasta.

Monday & Tuesday: **£9.95 per head**

Wednesday & Thursday: **£10.95 per head**

Friday & Saturday: **£12.95 per head**

Sunday Lunchtime: **£12.95 per head**

**Plus £3.50 per head for sweets**

Minimum charge: 30 people on all bookings

**Please state total number of people to be catered for**