Set Menu

for parties of 12 & over - Pre Order is required 3 days prior with a £50 non refundable deposit



Starters

Soup (GFO)

Freshly prepared soup, served with home baked wheaten bread

Wings

Chicken wings served either hot'n'spicy OR sweet'n'sticky (G)

Potato Skins (GF)

Crispy fried potato skins, bacon & cheese served with a garlic dip

Ribs

Half rack of ribs in BBQ sauce, homemade coleslaw

Main Course

Bronte Burger (GFO)

Nicholson's Steak burger on Richmond bakery bun, topped with bacon & cheese

Chicken (GF)

Oven roasted chicken fillet, creamy bacon & mushroom sauce, salad garnish

Salmon (GF)

Oven baked Salmon, Thai inspired cream sauce, salad garnish

Duck (GF)

Half roast duck, red cabbage, blackberry jus, salad garnish

Veg Curry (v)

Fresh vegetable Chinese style curry, prawn crackers, boiled rice

Steak Ciabatta (£2 supplement) (GFO)

Centre cut rump steak on ciabatta, sauté onions, mushrooms & choice of sauce

Sirloin Steak (£7 supplement) (GFO)

10oz uncooked Sirloin steak cooked to your liking, french fried onions, mushrooms & choice of sauce

All served with a selection of chefs fresh vegetables & selection of potatoes Choice of Sauce - Pepper, Diane or Gravy (GF)

Sweets

Hot Chocolate Fudge Cake

Light hot chocolate fudge cake, raspberry coulis & Glastry Farm Vanilla Bean ice cream

Trio of Ice Cream (GF)

Trio of Glastry Farm Vanilla Bean, Strawberry Blonde & Yellowman Honeycomb ice cream

Pavlova (GF)

Bronte classic homemade Pavlova, fresh cream & fruit

Cheesecake

Janes homemade cheesecake, fresh cream

Tea or Coffee & Mints

3 Course £24.95pp

Please advise us of any Special Dietary requirements, Allergies or Intolerances

We will always do our upmost to reduce the risk of cross-contamination in our kitchen, however we cannot guarantee that any of our dishes are free from allergens & we cannot accept any liability in this respect.

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian