

ABRACADABRA SPECIAL 3 COURSE PARTY MENU

£35 / Head, 25+ People

Menu A

Tomato and Mozzarella
Served with balsamic dressing

Beef Stroganoff

A casserole of julienne of beef in a cream sauce served with boiled potatoes

OR

Vegetarian Lasagne

Soya mince laid in between pasta layers and a cheese sauce.
Served with runner beans and honeyed carrots.

Rusky Kiss

Berries and passion fruit mousse with chocolate layer, topped with coconut shavings, bilberries and redcurrants. Served with a blackcurrant sorbet.

Menu B

Homemade Chicken Liver Pate

Garnished with fried onions and served with toasted white bread

Baked Cod

Served with a creamy mushroom and dill sauce with boiled potatoes

OR

Red Mullet

Succulent fillets of red mullet lightly cooked.
Served with marinated vegetables in a tangy tomato base and new potatoes.

Honey Cake

A traditional layered honey cake served with vanilla ice cream

Menu C

Salted Herrings

Herring fillets served with sliced marinated onions

Chicken Supreme

Served with boiled potatoes and vegetables of the day

OR

Tuna Steak

Cooked medium with a garlic and herb sauce served with chips

Jam Roly Poly

Served with custard

Pre-ordering is required for our party menu as all dishes are freshly prepared

A 12.5% discretionary service will be added to your total bill.
If you are not totally satisfied with our service, PLEASE let us know.