

Group Name:	Date of Visit:	
Total number of people attending on this date:		
Insight evening	menu	
Please mark how many people in your group would like each option. One option per person. If you have any other particular dietary requirements, please inform us when booking.		
MAINS: Homemade three cheese beef lasagne Served with salad & garlic bread		
Pan-fried chicken breast with chestnut mushrooms, who Served with roast potatoes and seasonal fresh vegetables	ite wine & oregano sauce	
Italian haddock topped with parmesan crumb Served with salad & new potatoes		
VEGETARIAN OPTION: Vegetable enchilada (Mexican) With tomato sauce and cheese served with wedges and salad	d l	
VEGAN OPTION: Chick pea, spinach, butternut squash & coconut curry Served with basmati rice		
DESSERTS: Vanilla mascarpone cheesecake Served with a mango coulis		
Apple & blackberry crumble Served with custard or cream		
Homemade brownie Served with vanilla ice-cream & chocolate sauce		