

THE ARLINGTON FUNCTION MENU

Choose from 3 starters, 3 mains and 3 desserts to make your perfect menu

TO START

- Homemade soup of the day served with crusty bread and butter (VGA/GFA/DF) 8.95
- Grilled halloumi and poached pear salad served with pine nuts and pomegranate molasses (GF) 9.95
- Devilled whitebait served with smoked aioli (DF) 9.95
- Prawn cocktail salad served with Marie Rose sauce and buttered bread (DF, GFA) 9.95
- Hummus, sundried tomatoes and olives served with warmed pitta bread (VG, DF, GFA) 9.95
- Chicken liver and pork terrine with sourdough toast and homemade chutney (GFA) 9.95
- Ham hock terrine served with sourdough toast and homemade chutney (GFA) 9.95

MAIN

- Roasted salmon fillet in a light dill cream (GF) 19.95
- Pan-fried fillet of seabream in a lemon caper sauce (GF) 19.95
- Pan seared breast of chicken in a rich mushroom and white wine sauce (GF) 19.95
- Slow braised beef in a rich red wine and mushroom jus 24.95
- Homemade three bean chilli served with rice and garlic bread (VGA) 16.95
- Wild mushroom stroganoff with basmati rice (VG) 17.95
- Grilled vegetable ravioli in a homemade tomato sauce topped with chargrilled vegetables & parmesan (VA) 17.95

All served with market fresh vegetables and potatoes

DESSERT

- Homemade bread & butter pudding served with cream 8.95
- Belgian chocolate cheesecake served with pouring cream 8.95
- Poached pear served with vanilla ice cream (GFA/VGA) 8.95
- Sticky toffee pudding with toffee sauce and local dairy ice Cream 8.95
- Homemade tiramisu dusted with cocoa powder 8.95
- 3 scoops of Lakenham Creamery ice-cream (GFA/VGA) 8.95
- Selection of local hard and soft cheese served with crackers, grapes and celery sticks GFA 14.95

Tea or coffee 3.85

GF - gluten free GFA - gluten free available V - vegetarian VG - vegan VGA - vegan available DF - dairy free