

LOUIS XIII MENU - £35.95 PER PERSON

Includes French Bread & Butter on arrival

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

SMOKED SALMON & CRÈME CHEESE BAGEL

watercress, & a shallot, chive & caper dressing

SALT & PEPPER CHICKEN WINGS

scallions, toasted sesame & a chive & cucumber sour cream

CRISPY COATED KING PRAWNS

Chilli & paprika dip

GARLIC & CHILLI MUSHROOMS

Crusty French bread

MAIN COURSE

PRIME 8OZ FILLET STEAK

Herb crusted baked tomato, sauté mushrooms, watercress & peppercorn sauce

12OZ RIB EYE STEAK

Herb crusted baked tomato, sauté mushrooms, watercress & béarnaise sauce

TOBY GRILL

6oz rump steak, chicken breast, gammon, sausage & black pudding

SLOW COOKED LAMB SHANK

Creamy mash potatoes, green beans & a tomato & rosemary gravy

CHICKEN KIEV

Creamy garlic & chive filling. Served with Petit pois a la française, mash potatoes & bacon bits

OVEN BAKED SEA BASS

With a chilli & parsley dressing & seasonal vegetables

PIEMINSTER'S WILD MUSHROOM PIE (V)

Mash potatoes & mushy peas

All meals served with chips, fries, jacket or new potatoes unless stated otherwise.

DESSERT

SEASONAL FRUIT CRUMBLE

Crème Anglaise

BELGIAN WAFFLES

Ice cream, crunchie crumble & milk chocolate sauce

STICKY TOFFEE PUDDING & CUSTARD

AFTER DINNER

Coffee & Mints



Please note

Pre orders for set menus must be received at least 24hours before the event.

All guests must select dishes from the same menu. We are unable to mix and match.



◆ THE ROYAL TOBY ◆

— RESTAURANT & PUB —

Set Menus for large parties

COURVOISIER MENU - £20.95 PER PERSON

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

CHICKEN LIVER PATE

Red onion relish, capers, cornichons & miller loaf

PRAWN & CRAYFISH COCKTAIL

Gem lettuce, Marie rose sauce, tomato, cucumber & paprika

HOUSE CRISPY BACON CAESAR SALAD

Parmesan & crispy croutons

MAIN COURSE

PRIME 6OZ RUMP STEAK

Herb crusted baked tomato, sauté mushrooms & watercress

TRADITIONAL FISH & CHIPS

Mushy peas, tartare sauce & lemon

LANCASHIRE HOT POT

A classic dish served with pickled red cabbage

FALAFEL VEGETARIAN BURGER

Chick pea & coriander falafel burger with a chive & cucumber sour cream

All meals served with chips, fries, jacket or new potatoes unless stated otherwise.

DESSERT

SEASONAL FRUIT CRUMBLE

Crème Anglaise

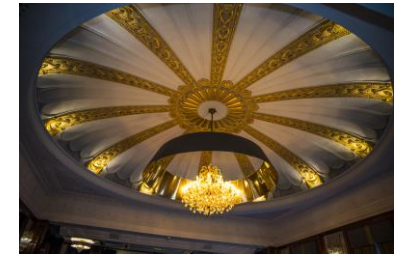
ICE CREAM SUNDAE

Served with various toppings

Please note

Pre orders for set menus must be received at least 24hours before the event.

All guests must select dishes from the same menu. We are unable to mix and match.



REMY MARTIN PARTY MENU - £24.95 PER PERSON

Includes French Bread & Butter on arrival



STARTER

SOUP OF THE DAY

Topped with crispy croutons

GARLIC & CHILLI MUSHROOMS

Crusty French bread

SALT & PEPPER CHICKEN WINGS

scallions, toasted sesame & a chive & cucumber sour cream

PRAWN & CRAYFISH COCKTAIL

Baby gem lettuce, Marie rose sauce, cucumber & paprika

HOUSE CRISPY BACON CAESAR SALAD

Parmesan & crispy croutons

MAIN COURSE

PRIME RUMP STEAK 8OZ

Herb crusted baked tomato, sauté mushrooms & watercress

HALF RACK OF RIBS & SOUTHERN FRIED CHICKEN

Fries, scallions, sesame seeds & crisp house slaw

SMOKED HADDOCK & COD FISH PIE

Seasonal vegetables

PIEMINSTEERS STEAK & KIDNEY PIE

British beef with craft ale & kidney, served with

mash potatoes, mushy peas & red wine gravy

FALAFEL VEGETARIAN BURGER (V)

Chick pea & coriander falafel burger with a chive & cucumber sour cream

All meals served with chips, fries, jacket or new potatoes unless stated otherwise.

DESSERT

CHOCOLATE & CHERRY ARCTIC ROLL

Morello cherry compote

SEASONAL CRÈME BRULEE

Shortbread biscuit

ICE CREAM SUNDAE

Served with various toppings

Please note

Pre orders for set menus must be received at least 24hours before the event.

All guests must select dishes from the same menu. We are unable to mix and match.

VSOP MENU - £28.95 PER PERSON

Includes French Bread & Butter on arrival



STARTERS

SOUP OF THE DAY

Topped with crispy croutons

HOUSE CRISPY BACON CAESAR SALAD

Parmesan & crispy croutons

SALT & PEPPER CHICKEN WINGS

Garlic, chilli & hoisin sauce reduction

GARLIC & CHILLI MUSHROOMS

Crusty French bread

PRAWN & CRAYFISH COCKTAIL

Baby gem lettuce, Marie rose sauce, cucumber & paprika

MAIN COURSE

PRIME 8OZ SIRLOIN STEAK

Herb crusted baked tomato, sauté mushrooms, watercress & peppercorn sauce

SLOW COOKED LAMB SHANK

Creamy mash potatoes, green beans & a tomato & rosemary gravy

FULL RACK OF BABY RIBS

Fries, scallions, sesame seeds & crisp house slaw

CHICKEN KIEV

Creamy garlic & chive filling. With Petit pois a la française, mash potatoes & bacon bits

SALMON ESCALOPE TOPPED WITH A PARMESAN & PARSLEY CRUMB

Béarnaise sauce & seasonal vegetables

PIEMINSTER'S WILD MUSHROOM PIE (V)

Mash potatoes & mushy peas

All meals served with chips, fries, jacket or new potatoes unless stated otherwise.

DESSERT

SEASONAL CRÈME BRULEE

Shortbread biscuit

BELGIAN WAFFLE

Vanilla ice cream, crunchie crumble & a milk chocolate sauce

ICE CREAM SUNDAE

Served with various toppings

AFTER DINNER

Coffee & Mints

Please note

Pre orders for set menus must be received at least 24hours before the event.

All guests must select dishes from the same menu. We are unable to mix and match.