

LOUIS XIII MENU
£44.50 Per Person

Includes French bread, butter & a glass of prosecco on arrival

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

SMOKED SALMON FISHCAKE

Watercress & tartare sauce

SALT & PEPPER CHICKEN WINGS

Jalapeño ranch dressing

CRISPY COATED KING PRAWNS

Chilli & paprika dip

CREAMY GARLIC MUSHROOMS

Toasted brioche

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 mashed potatoes petit pois a la française & bacon bits

OVEN BAKED SEA BASS

Chilli & parsley dressing & seasonal vegetables

GOATS' CHEESE, SWEET POTATO & SPINACH PIE

Mashed potatoes & salad

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

DESSERT

APPLE & BLACKBERRY CRUMBLE TART

Spiced syrup & custard

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 7 days before the event.

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



◆ THE ROYAL TOBY ◆

— RESTAURANT & PUB —

Set Menus for large parties

COURVOISIER MENU

£25.95 Per Person

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

CHICKEN LIVER PATE

Red onion relish, capers, cornichons & miller loaf

PRAWN COCKTAIL

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

HOUSE CRISPY BACON CEASAR SALAD

Parmesan & crispy croutons

MAIN COURSE

PRIME 6OZ RUMP STEAK

Herb crusted baked tomato, saute mushrooms & watercress

TRADITIONAL FISH & CHIPS

Mushy peas, lemon & tartare sauce

STEAK, KIDNEY & CRAFT ALE PIE

Mashed potatoes, mushy peas & red wine gravy

FALAFEL VEGETARIAN BURGER

Chick pea & coriander falafel burger with a chive & cucumber salad

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

DESSERT

BISCOFF CHEESECAKE

Chocolate sauce & chantilly cream

VANILLA ICE CREAM

Choice of toppings

Please note:
Pre orders for set menus must be received at least 7 days before the event.

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

REMY MARTIN MENU

£30.50 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

Jalapeño ranch dressing

PRAWN COCKTAIL

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

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, SALMON & PRAWN FISH PIE

Seasonal vegetables

CHICKEN, HAM, LEEK & THYME PIE

Mashed potatoes, mushy peas & red wine gravy

FALAFEL VEGETARIAN BURGER (V)

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

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

DESSERT

APPLE & BLACKBERRY CRUMBLE TART

Spiced syrup & custard

CHOCOLATE BROWNIE

Fudge pieces & caramel ice cream

VANILLA ICE CREAM

Choice of toppings

Please note:

Pre orders for set menus must be received at least 7 days before the event.

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

VSOP MENU

£34.50 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

Jalapeño ranch dressing

CREAMY GARLIC MUSHROOMS

Toasted sourdough & dressed rocket

PRAWN 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

GOATS' CHEESE, SWEET POTATO & SPINACH PIE

Mashed potatoes & salad

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

DESSERT

BISCOFF CHEESECAKE

Chocolate sauce & chantilly cream

BELGIAN WAFFLE

Vanilla ice cream, crunchie crumble & a milk chocolate sauce

VANILLA ICE CREAM

Choice of toppings

AFTER DINNER

Coffee & Mints

Please note:

Pre orders for set menus must be received at least 7 days before the event.

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