

DOM PERIGNON MENU

£47.50 Per Person

**A glass of prosecco on arrival
Includes French bread & butter**

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

BABY BACK RIBS

Sticky BBQ sauce

PRAWN COCKTAIL

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

CRISPY COATED KING PRAWNS

Chilli & paprika dip

GARLIC CHILLI 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

CHARGRILLED LAMB CUTLETS

Pea & Mint Salad, pea puree & a red wine jus

CHICKEN KIEV

Creamy garlic & chive filling served with garlic butter, garden peas with pancetta & pearl onions, & creamy mash

OVEN BAKED SEA BASS

Chilli & parsley dressing & seasonal vegetables

CHEESE & SPINACH PIE

Mashed potatoes & salad

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

DESSERT

RHUBARB & STRAWBERRY TART

Crunchy Crumble topping & custard

BELGIAN WAFFLES

Ice cream, crunchie crumble & milk chocolate sauce

CHOCOLATE FUDGE CAKE

Salted caramel ice cream & crushed Daim bar

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

PROSECCO MENU

£28.50 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

PIGS IN BLANKETS

Honey & mustard dressing

MAIN COURSE

PRIME 6OZ RUMP STEAK

Herb crusted baked tomato, saute mushrooms & watercress

TRADITIONAL FISH & CHIPS

Mushy peas, lemon & tartare sauce

14 HOUR BRAISED BEEF & ALE PIE

Mashed potatoes, mushy peas & red wine gravy

HALF ROAST CHICKEN

Coleslaw, Cajun fries & salad

SPICED STUFFED PEPPERS

Spicy beans

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

DESSERT

LEMON & GINGER CHEESECAKE

Chantilly cream & raspberries

GRANDPA GREENE'S ICE CREAM

SELECTION (2 SCOOPS)

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LAURENT-PERRIER MENU

£33.50 Per Person
Includes French bread & butter

STARTER

SOUP OF THE DAY

Topped with crispy croutons

GARLIC CHILLI MUSHROOMS

Toasted brioche

CHICKEN WINGS

Honey, garlic & soy sauce 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

CLASSIC SHEPHERD'S PIE

Topped with cheese

SALMON ESCALOPE WITH A PARMESAN & PARSLEY CRUMB

Béarnaise sauce & seasonal vegetables

CRISPY HALLOUMI BURGER

Spiced red pepper mayonnaise

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

DESSERT

LEMON & GINGER CHEESECAKE

Chantilly cream & raspberries

STICKY TOFFEE PUDDING

Butterscotch sauce, custard or cream

GRANDPA GREENE'S ICE CREAM SELECTION (3 SCOOPS)

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MOËT & CHANDON MENU

£37.50 Per Person
Includes French bread & butter

STARTERS

SOUP OF THE DAY

Topped with crispy croutons

LAMB KOFTA

Salad & tzatziki dip

CHICKEN WINGS

Honey, garlic & soy sauce dressing

CREAMY GARLIC MUSHROOMS

Toasted sourdough & dressed rocket

GOURMET BATTERED SCAMPI

Crisp salad & tartar sauce

MAIN COURSE

PRIME 10OZ RUMP STEAK

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

CHARGRILLED LAMB CUTLETS

Pea & Mint Salad, pea puree & a red wine jus

FULL RACK OF BABY RIBS

Fries, scallions, sesame seeds & crisp house slaw

CHICKEN KIEV

Creamy garlic & chive filling served with garlic butter, garden peas with pancetta & pearl onions, & creamy mash potatoes

GOURMET BATTERED SCAMPI

Mushy peas, tartar sauce & lemon

SWEET POTATO & KALE PIE

Mashed potatoes & salad

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

DESSERT

RHUBARB & STRAWBERRY TART

Crunchy Crumble topping & custard

BELGIAN WAFFLE

Vanilla ice cream, crunchie crumble & a milk chocolate sauce

GRANDPA GREENE'S ICE CREAM SELECTION (3 SCOOPS)

AFTER DINNER

Coffee & Mints

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