



THE CAPTAINS TABLE

PERFECT FOR A GET TOGETHER WITH GREAT FOOD.

DEPOSIT OF £100*
(£300 MINIMUM SPEND)

A minimum of 16 people are required to book the Captains Table and it holds a maximum of 24 seated





1ST FLOOR FUNCTION ROOM

DESIGNED TO
ACCOMMODATE
AN INFORMAL BIG
GET TOGETHER OR
A SIT DOWN MEAL

DEPOSIT OF £100
TO SECURE BOOKING*

(MAXIMUM SEATED 45 PEOPLE, MAXIMUM DCAPACITY 60 PEOPLE)

A MINIMUM OF 20 PEOPLE ARE REQUIRED FOR PRIVATE USE OF THE 1ST FLOOR MONDAY TO THURSDAY.

A MINIMUM OF 30 PEOPLE ARE REQUIRED FOR PRIVATE USE OF THE 1ST FLOOR FRIDAY TO SUNDAY.



BUFFET PACKAGES



A selection of assorted sandwiches

Pork pie & piccalilli sauce

Homemade slaw

Mixed leaf salad

Crisps & Dips

Homemade cajun spiced wedges & yoghurt dip

Mixed selection of spanish cured meat & cheeses

Cheese & fruit scones with clotted cream & jam



Sticky pork belly bites

Homemade sausage roll with cheddar & herbs

Chicken satay skewers with crushed peanuts

Pulled pork sliders & pickles

Homemade cajun spiced wedges & yoghurt dip

A selection of assorted sandwiches

Mini roasted pepper arancini balls

Honey & chilli glazed chipolatas

Mixed selection of savory skewers

Mini gooey chocolate brownies



Mini battered fish & chip cones & homemade chunky tartar sauce

Sri Lanken vegetable curry with fragrant rice

Pulled pork sliders & pickles

Honey & chilli glazed chipolatas

Mac & Cheese

Homemade cajun spiced wedges & yoghurt dip

Mixed selection of spanish cured meat & cheeses

Chicken satay skewers with crushed peanuts

Mini gooey chocolate brownies



CAPTAIN'S TABLE DINING OPTIONS

This menu is available until the end of December, please contact us for booking for January onwards



2 COURSE £24.95 · 3 COURSE £29.95 · INCLUDES A WELCOME DRINK

Please chose from one of the following - Pint of Amstel, small glass of house win, glass of prosecco, a bottle of Birra Moretti or a soft drink

STARTERS -

Deep Fried Brie Wedges
Cranberry sauce

Festive Soup Of The Day
With crusty bread

Pigs In Blankets
Whiskey cranberry sauce

Prawn Cocktail
Cranberry sauce





Served with creamy mash, mushy peas & gravy

Herb Crusted Salmon

Crushed new potatoes, roasted Brussel sprouts & a white wine sauce

All The Trimmings

Roast turkey, pork sage & onion stuffing, roasted parsnips, carrots, creamy mash, turnip, roast potatoes, cabbage, minted peas, Yorkshire pudding & homemade gravy

Mushroom &
Stilton Wellington

Creamy mash, seasonal veg & homemade gravy



DESSERTS

Black Forrest Gateau

With pouring cream



Mixed Sorbet

Choose from a selection of flavors
White Chocolate & Strawberry

Christmas Pudding

With brandy sauce

Cheesecake

With vanilla ice cream









BOOKING ENQUIRES

To make a booking enquiry, please go to the 'Book Now' section on our website and select 'Large Booking Enquiries', once we have received you enquiry, our booking Co-Ordinator will be in touch within 48 hours.

*Deposits

1st Floor Function Room

If you meet the minimum requirement for the room hire (20 people Monday to Thursday & 30 people Saturday & Sunday) your deposit can either be returned to you or taken off your bill.

The Captain's Table

At the end of your event, if you have met the minimum spend required, your deposit can either be returned to you or taken off your bill.

All card information will be processed securely.

If the reservation is cancelled with less than 72 hours notice the deposit will be forfeited.

If you wish to cancel your reservation with more than 72 hours notice, please contact the venue directly in order for us to process a refund of your deposit. In the event a deposit is refunded it may take up to 28 days to receive back.