

Set menu 1

Fish cakes

Chefs secret recipe, prepared & cooked fresh to order served on a bed of rocket with a sweet chilli sauce

Soup (V)

Chef's choice served with cheese bread & butter

Homemade lasagne

Served with salad & chips

Half roast chicken

Smothered in BBQ sauce served with chips, coleslaw & salad

Broccoli & mushroom pasta bake

Served with salad garnish

Banoffee pie

or

Three scoops of ice cream

£17.95

For parties of 15 or more

Please note that these are set menus therefore cannot be mixed with other menus and must be pre-ordered at least a week in advance. Private hire functions may be restricted during peak trading times. Room hire charges may apply. Service not included gratuities at your discretion.

Email: info@thecutterinn.co.uk

Tel: 01353 662 713

Set Menu 2

Crayfish cocktail

Succulent crayfish tails on a bed of mixed leaves served with Marie Rose sauce & granary bread & butter

Melon & Parma ham

Diced melon with Parma ham on a bed of mixed leaves, drizzled with balsamic glaze

Half roast chicken

Smothered in BBQ sauce, served with chips, coleslaw and salad

Pork escalope

Served in a creamy baby onion & sage sauce, accompanied with new potatoes & green beans

Beef madras

Served with pilau rice, mini naans & mango chutney

Stuffed red pepper

A red pepper crammed full of Mediterranean vegetables and topped with mozzarella served with a side salad

Banoffee Pie

Or

Fresh fruit salad

£20.95

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Set Menu 3

King prawns

Cooked in garlic butter, white wine & parsley, served on mixed leaves

Aromatic duck salad

Shredded duck served on mixed leaves with diced cucumber & spring onions, drizzled with hoi sin sauce

Deep fried camembert

Deep fried until golden brown, served on a bed of mixed leaves with autumn fruit chutney

8oz rib eye steak

Cooked to your liking & served with chips, grilled tomato, salad garnish mushrooms & onion rings

Salmon supreme

Poached salmon served with new potatoes, green vegetable medley & hollandaise sauce

8oz lamb steak

Served with a sweet potato mash, Savoy cabbage & a redcurrant & rosemary jus

Tortellini ricotta

Served with our chefs homemade tomato & basil sauce topped with grated parmesan cheese

Waffles

Belgium waffles served with vanilla ice cream & maple syrup

Honeycomb Cheesecake

Fresh fruit salad

Cheese & biscuits

Tea or coffee

£24.95

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