

# THE DINING ROOM

*at Purchases*

LUNCH, PRE-THEATRE & EVENING RESTAURANT

## Party Menus - *examples*

We would be delighted to discuss your individual requirements

\*Fresh fish varieties are subject to availability

Please pre-order menus 1 week in advance when booking for groups of 10 or more. A 50% deposit is required with your booking.

### £26.50 per head plus 10% service

#### STARTER

Goat's Cheese Filo parcel  
with a saffron cream sauce

#### MAIN COURSE

Served with a Selection of Fresh Vegetables and Potatoes  
Pan-fired Breast of Free-range Chicken  
with a fresh tomato and tarragon sauce

#### DESSERT

Crème Brûlée  
Filter Coffee ~ Petits Fours

### £29.50 per head plus 10% service

#### STARTERS

Soup of the Day  
Large Field Mushroom (V)  
stuffed with Goat's Cheese, Sun dried Tomatoes and Spinach and drizzled with  
a Honey and Balsamic Dressing  
Chicken Liver and Foie Gras Pâté  
Served with grilled country bread and homemade relish

#### MAIN COURSES

served with a Selection of Fresh Vegetables and Potatoes  
Pan-fried Breast of Free-range Guinea Fowl  
With a gingerbread and wild cherry sauce  
Fish of the Day\*  
with accompanying sauce and garnish  
Gougères filled Wild Mushrooms (V)  
Choux pastry and Gruyère puffs

#### DESSERT

Dessert Platter  
A selection of 3 desserts  
Filter Coffee ~ Petits Fours

# THE DINING ROOM

*at Purchases*

LUNCH, PRE-THEATRE & EVENING RESTAURANT

£32.00 per head plus 10% service

## STARTERS

Soup of the Day

Large Field Mushroom (V)

stuffed with Goat's Cheese, Sun dried Tomatoes and Spinach and drizzled with a Honey and Balsamic Dressing

Thai scented Crayfish & Avocado Salad

Served drizzled with a warm lobster dressing

Carpaccio of Beef fillet

with a Celeriac Remoulade and Parmesan shavings

## MAIN COURSES

Served with a Selection of Fresh Vegetables and Potatoes

Grilled Breast of Barbary Duck ~ Blackcurrant Sauce

Garnished with a confit duck leg salad

Fish of the Day\*

with accompanying sauce and garnish

Artichoke bottoms filled with a trio of Vegetables (V)

accompanied with their purees

Noisettes of English Lamb

with a Wild Mushroom and Port Wine Sauce

## DESSERT or CHEESE

Dessert Platter

A selection of 3 Desserts

Or

A trio of British Cheeses

Filter Coffee & our exclusive handmade Chocolates