

GROUP BOOKINGS - MONDAY - SATURDAY

For parties of **12 or more** guests, we would request that all diners pre-order from a menu limited to four choices for starters, and four choices plus one or two vegetarian options for the main course (depending on the dietary preferences or allergen restrictions of your guests)*. Pre-orders should be submitted 7 days prior to your reservation date.

You may choose to swap certain dishes using our à la carte menu to personalise your menu, alternatively you are welcome to create your own bespoke menu by choosing all your own five or six preferences. However, if you prefer to be guided by our suggestions then we can recommend the following menu based on our most popular dishes.

STARTERS

Homemade soup £6 *vegetarian, & gluten-free option*

Changes daily. Freshly made using seasonal ingredients, and served with crusty bread.

Breaded camembert £8 *vegetarian*

In a crispy coating, served with cumberland sauce and a fresh salad garnish.

Pytchley mushrooms £7.70

Stuffed with homemade chicken liver paté and crispy breadcrumb coating, served with garlic mayonnaise and a fresh salad garnish.

Prawn cocktail £8.50

A traditional favourite with marie-rose sauce and buttered brown bread.

MAIN COURSE

Pytchley steaks or Flexi-Double Deals £11 - £27.50 ** gluten-free option*

Choose any steak from our main menu: 6oz rump steak at £11, 12oz rump or 9oz sirloin at £18, 8oz fillet at £27.50 or 12oz ribeye at £21, all chargrilled to your liking and served with chips, peas and a grill garnish.

Our flexi-double deals are great value for two guests and include Pytchley peppercorn sauce and two glasses of house red, white or rose wine. Choose two sirloin or rump steak meals for £39, or two 6oz fillet or 10oz ribeye steak meals for £45.

Homemade steak & ale pie £12

Succulent braised steak, topped with a shortcrust pastry piecrust, served with chips, peas & a pan of gravy.

Atlantic salmon fillet £16 *gluten-free / *dairy-free option*

A generous fillet of salmon served on top of a medley of minted green vegetables & sliced new potatoes, with a lemon, olive oil & dill dressing..

Crispy chicken burger £13

A succulent southern-fried chicken breast strips, melted cheese & rocket in a brioche bun, with sweet potato fries & arrabiata sauce.

Sweet potato, chickpea curry* £12 *vegan & gluten-free*

Vegetables cooked with aromatic herbs & warm curry spices in a delicious coconut, tomato & peanut butter sauce. Served with rice.

**Add a portion of chicken breast +£3.50 or king prawns or salmon +£4.50*

THOSE EXTRA BITS

Sides & extras £2.50 - £4.50

Refer to our main menu for your choices of delicious sides from our delicious Pytchley peppercorn sauce, to salads & garlic bread.

Desserts or cheese board £7-£8

Desserts change seasonally. Dessert or cheese option can be ordered on the day.

** Exceptions may apply, for example during quieter weekdays, or where a party includes a number of children under 12. Please always speak to a Duty Manager to discuss your group's particular requirements.*

GROUP PRE-BOOKING FORM

For parties of 12+ guests we require your group's order 7 days prior to your reservation date. Please use the following form to pre-order your group's choices. Guests should restrict their choices to the reduced menu as agreed with your Duty Manager. You may find it useful to keep a copy as a reminder of your guests' choices.

There is no room hire charge for exclusive use of our York Room for larger bookings of 20+ guests. All group bookings of 12 or more guests are subject to an optional 10% service charge. *Please note that we cannot always guarantee availability for larger parties, and during busy periods you may be asked to agree to book your celebration at an earlier or later time to avoid peak service times.*

- * If you have selected steak, please specify how you like it cooked (R, MR, M, MW, WD).
- +* Where offered on the menu, please specify if you require gluten-free or vegan option (GF, VG).

Name of booking.....Date of booking.....
 Day/night of the week.....Time.....
 Name of party organiserTel:
 Email address.....Pytchley contact

	Name	Starter	Main course	info
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				

For parties of 20+ guests, please use additional forms. If you wish to pre-order wine, please ask to see our wine menu and advise us of your requirements.

Please detail any special requests, allergies or dietary requirements:

GROUP BOOKINGS - SUNDAYS

If your party size is for **12 or more** guests, we would request all diners to pre-order from a menu limited to the following choices for starters, and main courses (depending on the dietary preferences or allergen restrictions of your guests)*. You may choose to swap certain dishes using our à la carte Sunday menu to personalise your menu.

Pre-orders should be submitted 7 days prior to your reservation date.

STARTERS

Homemade soup £6  *vegetarian, & gluten-free option*

Changes daily. Freshly made using seasonal ingredients, and served with crusty bread.

Breaded camembert £8  *vegetarian*

In a crispy coating, served with cumberland sauce and a fresh salad garnish.

Pytchley mushrooms £7.70

Stuffed with homemade chicken liver paté and crispy breadcrumb coating, served with garlic mayonnaise and a fresh salad garnish.

Prawn cocktail £8.50

A traditional favourite with marie-rose sauce and buttered brown bread.

MAIN COURSE

Traditional Sunday Roast

We source only the finest quality British meats. Our joints are slow-roasted on the premises and carved to order.

All roasts are served with Yorkshire pudding, roasted potatoes, cauliflower cheese & rich meaty gravy.

Accompanying vegetables change seasonally.

Roast breast of turkey, leg of lamb or loin of pork **GF option* regular **£13.50** small **£10**

Roast Sirloin of Beef **GF option* regular **£16** small **£12**

Cashew & lentil roast  / *DF-option** / **GF option / contains nuts* regular **£12** small **£9**

Mini roast **GF option* **£7**

Perfect for our younger diners (under 10s), one slice of succulent roast meat, one roast potato, yorkie, peas and gravy

Atlantic salmon fillet *GF / DF-option** **£16**

A generous fillet of salmon served on top of a medley of minted green vegetables & sliced new potatoes, with a lemon, olive oil & dill dressing.

Risotto of the day / *GF / DF-option** **£12**

Italian veggie or vegan* classic - look out for this week's recipe. *(specify if vegan)

add a portion of chicken +£3.50 or salmon or prawns +£4.50


Desserts or cheese board £7 - £8

Desserts change seasonally. Dessert or cheese option can be ordered on the day.

CHILDREN'S MENU

For our younger diners aged 10 and under **£7**

Main course comes with chips and peas or beans, plus icecream and a small lemonade, coke or squash

- Chicken fillet bites
- Pytchley quarter-pounder
- Pork sausages
- Scampi
- Ham & fried egg
- Pasta arrabiata (no chips/peas) 

GROUP PRE-BOOKING FORM

For parties of 12+ guests we require your group's order 7 days prior to your reservation date. Please use the following form to pre-order your group's choices. Guests should restrict their choices to the reduced menu as agreed with your Duty Manager. You may find it useful to keep a copy as a reminder of your guests' choices.

There is no room hire charge for exclusive use of our York Room for larger bookings of 20+ guests. All group bookings of 12 or more guests are subject to an optional 10% service charge. *Please note that we cannot always guarantee availability for larger parties, and during busy periods you may be asked to agree to book your celebration at an earlier or later time to avoid peak service times.*

*** Where offered on the menu, please specify if you require gluten-free or vegan option (GF, VG).**

Name of booking.....Date of booking

Day/night of the week.....Time.....

Name of party organiserTel:

Email address.....Pytchley contact

	Name	Starter	Main course	info
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				

For parties of 20+ guests, please use additional forms. If you wish to pre-order wine, please ask to see our wine menu and advise us of your requirements.

Please detail any special requests, allergies or dietary requirements:

If you have selected steak, please specify how you like it cooked in the info column (R, MR, M, MW, WD)
You may find it useful to keep a copy as a reminder of your guests' orders.