

GROUP BOOKINGS

If your party size is for **10 or more** guests, we would request all diners to pre-order from a menu limited to four choices for starters, and four choices plus one vegetarian option 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 devise your own bespoke menu by choosing all your own five preferences from our menu. However, if you prefer to be guided by our suggestions then we have devised the following recommended menu based on our most popular dishes.

STARTERS

Homemade soup £6  *vegetarian / GF 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 £8.50

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*. *GF option**

MAIN COURSE

Pytchley steaks or Flexi-Double Deals £12 - £29 *GF option**

Choose any steak from our main menu: 6oz rump steak at £13, 12oz rump or 9oz sirloin at £19, 8oz fillet at £29, or 10oz ribeye at £23, 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 £41, or two fillet or ribeye steak meals for £48.

Gammon steak - Chargrilled with chips, peas, and grilled pineapple or fried egg. *GF option**

small plate £11 regular plate £16.50

Wholetail scampi - With chips, peas & salad garnish, tartare sauce & lemon.

small plate £10.50 regular plate £13

Homemade steak & ale pie - Succulent braised steak, shortcrust pastry piecrust, with chips, peas & a pan of rich gravy.

small plate £10.50 regular plate £14

Chicken Tenerife - Chicken breast strips, sautéed in garlic butter, served with chips, peas & salad garnish. *GF / DF-option**

small plate £10.50 regular plate £14

Sweet potato, chickpea curry  */ GF / DF / Contains nuts*

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

small plate £10 regular plate £13

THOSE EXTRA BITS

Sides & extras £1.50 - £5

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 - £9

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 10+ guests we require your group's order at least 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 four starter options, and five plus one or two vegetarian options for each course as agreed with your Duty Manager.

The York Room is perfect for larger bookings of 25-30 guests. We offer the room with no additional room hire charge, but a 10% optional service charge will be added the total bill on the day.

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.

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				
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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.