



STARTERS

Leek & Potato Soup with Warm Bread Roll (G/F) (V)
Prawn, Crayfish and Avocado Cocktail with Marie Rose Sauce & Buttered Brown Bread
Smoked Salmon Nicoise Salad, Boiled Egg and French Style Dressing
Farmhouse Pâté with House Chutney and Toasted Crostini

FROM THE CARVERY

Roast Topside of Beef

Roast Leg of English Lamb

Roast Turkey Crown

Loin of Pork/Gammon

served with Roasted Potatoes, Yorkshire Pudding and Fresh Vegetables

FROM THE KITCHEN

Herb Crusted Cod Loin

with Creamy Prawn Sauce, New Potatoes and Vegetables From The Carvery

Mediterranean Vegetable Wellington

with Sauté Potatoes and Vegetables From The Carvery (V)

Brie, Beetroot and Kale Tart

with Sauté Potatoes and Vegetables From The Carvery (V)

DESSERTS

Apple & Pear Crumble with Custard

Sticky Toffee Pudding with Vanilla Ice Cream

Profiteroles with Chocolate Sauce & Vanilla Ice Cream

Cheesecake of the Day with Coconut Ice Cream

Lemon Drizzle Sponge with Custard

Trio of Ice Creams (Vanilla, Chocolate & Strawberry)

Sorbet (Passionfruit, Blood Orange & Champagne)

One course £17.95 Two Courses £23.95 Three Courses £27.95

13/03/2024