

To Start

Homemade Vegetable Soup
with bread and croutons

Dressed Prawn salad with a horseradish marie rose

Chicken Liver, Garlic and Cognac Pate with Cumberland Sauce and Toast

Deep Fried breaded Whitebait, Salad & lemon mayo dip

Deep fried Brie wedges with salad and chutney

Feta, beetroot and olive salad with balsamic dressing

Main Course

Roast Topside of Beef, Yorkshire pudding and pan-gravy

Roast Leg of Lamb, stuffing, Yorkshire pudding and pan gravy...£4
supplement

Roast Turkey with stuffing, Yorkshire pudding and gravy

Roast Leg of Pork with stuffing, Yorkshire pudding and gravy

Creamy Garlic, Mushroom, and sun-dried Tomato Linguine
pesto and Parmesan,

Vegetarian sausages, mash, Yorkshire pudding and vegetarian gravy (V)

Deep fried whole tail scampi with tartare sauce,
salad and homemade chips

Desserts

Chocolate brownie & Ice cream

Homemade Salted Caramel Cheesecake

Belgian Waffles with toffee sauce and ice cream

Blackcurrant & Prosecco Cheesecake

Zesty Lemon Creme Brûlée

Cream filled Profiteroles with Chocolate Sauce

Warm Chocolate Fudge Cake

Sherry Trifle

Ice Creams

Vanilla / Salted Caramel / Toffee Fudge

Main course £14.95

Starter / Dessert £6.00 each