

Starters

Soup of the Day * (V)

Traditional Prawn Cocktail *

Buttered Brown Bread - Lemon Wedge - Marie Rose Sauce

Chicken Liver Parfait *

Red Onion Marmalade - Garlic Croute

Baked Scallops served in a Shell *

Gruyere - Garlic Butter - Breadcrumbs

Mains

CARVED AT YOUR TABLE

28 Day Matured Rib Eye of Beef, Roast Loin of Pork or Roast Leg of Lamb *

Rich Gravy - Yorkshire Pudding - Roast Potatoes

Tandoori Salmon *

Sweet Potato and Spinach Bombay Aloo - Curried Yoghurt - Wild & Basmati Rice

Chef's Confit Roast Duck L'Orange *

Dauphinoise Potatoes - Orange Jus

Pan Fried Chicken Breast *

Fondant Potatoes - Wild Mushrooms - Leeks - Creamy Sauce

Wild Mushroom Gnocchi (V)

Creamy Spinach Sauce

All main courses are served with seasonal vegetables.

Desserts

Rhubarb & Apple Crumble

Custard or Ice Cream

Lemon Tart

Strawberry Ice Cream

Chocolate Fondant

Vanilla Ice Cream or Custard

Toffee Crunch Pie

Honeycomb Ice Cream - Toffee Sauce

Sticky Toffee Pudding

Butterscotch Sauce - Vanilla Ice Cream

Cheese and Biscuits *

Grapes – Celery – Chutney – Homemade Bread

(£2 supplement)

Menu is subject to change.