

## **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*

**1/2 of Roast Chicken \***

*Roast Potatoes - Gravy - Yorkshire Pudding*

**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)**