

## 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 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

**Berry & Apple Crumble**

*Custard or Ice Cream*

**Lemon Tart**

*Strawberry Ice Cream*

**Chocolate Delice**

*Chantilly Cream*

**Traditional Yorkshire Parkin**

*Vanilla Ice Cream - Toffee Sauce*

**Yorkshire Curd Tart**

*Caramelised Rhubarb Ice Cream*

**Cheese and Biscuits \***

*Grapes - Celery - Chutney - Homemade Bread*

*(£2 supplement)*

**Menu is subject to change.**