

Starters,

Chilled Melon

Ginger & Lemon grass Syrup & Iced Sorbet

Deep Fried Mushrooms

Bacon, Peppers & Cheese Stuffing, served with a tasty Garlic Dip

(1, 3, 6, 7, 9, 10)

Chefs Homemade Soup & Crusty Roll

(1, 7,9)

Chicken Caesar Salad,

(1, 3, 4, 10)

Main Course,

Traditional Stuffed Turkey & Ham

(1,6,10,12)

Pan Fried Chicken

Garlic & Bacon Stuffing Red Wine Jus

(1, 6. 7. 9. 12)

Roast Sirloin of Beef

Yorkshire Pudding Peppercorn Sauce

(1,3,7,12)

Slow Roasted Spring Lamb

Maple Cured Bacon & Fresh Garden Herb Stuffing Merlot Jus

(1,6,7,12)

Baked Fillet of Salmon, Creamed Cabbage & Lyonnaise Potato

(2, 4,7)

Above Served with a Selection of Market Fresh Vegetable & Potatoes

Vegetarian/Vegan

Butternut Squash & Cashew Nut Curry

(5, 6, 8, 12)

Dessert Menu,

Please ask a member of waiting of the team for a menu.

Main Course £15.00

2 Course £20.00

3 Course with Tea & Coffee £25.00

Food Allergies/Food Intolerance Information

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts6) Soybean 7) Milk 8) Nuts 9) Celery 10) Mustard
11) Sesame 12) Sulphites 13) Lupin 14) Mollusc