



Sunday 22nd March

STARTERS

SOUP spiced parsnip soup with crusty bread

DEEP FRIED BRIE berry compote & salad garnish

DUCK LIVER PATE homemade chutney & toast

PRAWN & CRAYFISH COCKTAIL served with buttered granary bread

BAKED GNOCCHI (VG) cherry vine tomato sauce, vegan cheese, wilted spinach, button mushrooms & pine nuts with rocket salad

Sunday Roasts

Served with roast potatoes, seasonal vegetables, Yorkshire pudding & homemade gravy

TOPSIDE OF BEEF

SHOULDER OF LAMB

LOIN OF PORK

TURKEY WITH ALL THE TRIMMINGS

CRANBERRY & NUT ROAST (VG)

add cauliflower cheese 3.75

Other Main Courses

SUPREME OF SALMON prawn & chive cream sauce, crushed new potatoes & crispy leeks

BROAD BEAN, PEA & GOAT'S CHEESE RISOTTO

topped with rocket

Desserts

WARM CHOCOLATE BROWNIE chocolate sauce & vanilla ice cream

APPLE & PEAR CRUMBLE (VG) served with ice cream

CITRUS CHEESECAKE with fresh cream

TRIO OF SORBET mango, lemon & raspberry sorbet with fresh fruit

SELECTION OF CHEESE biscuits, grapes celery & chutney

Adult £29.95 Child £9.95