





Creamy Tomato & Pesto Soup, Garlic Cheese Bruschetta & Watercress (V) Goats Cheese & Sun Blushed Tomato Bon Bons, Walnut & Rocket Salad (V) Duck & Orange Pate, Cranberry Chutney with Oatcakes & Watercress Salad Cajun Chicken Skewers, Honey Soy Dressing & Peppery Salad Smoked Salmon, Pickled Beetroot, Cucumber & Shallots, Lime Scented Crème Fraiche

Main Course

Roast Topside of Beef & Trimmings

Roast Pork Loin, Trimmings, Homemade Sage & Onion Stuffing, Crackling Roast Leg of Lamb infused with Garlic & Rosemary & Trimmings Chicken Supreme, Homemade Sage & Onion Stuffing & Trimmings (All of the above dishes come with Yorkshire Pudding, Duck Fat Roasties, Creamed Potatoes, Seasonal Vegetables & Homemade Red Wine Gravy)

Posh Fish & Chips- Beer Battered Seabass, Homemade Chips, Mushy Peas & Tartar Sauce Homemade Steak & Ale Pie, Served with Creamy Mash or Chips & Garden Peas Chestnut Mushroom & Butternut Squash Risotto, Grilled Halloumi & Toasted Pumpkin Seeds (V) Smoked Haddock, Prawn, Salmon & Chive Fish Pie, Dijon & Cheddar Mash Pulled Pork & BBQ Burger, topped with Monterey Jack, Fries & Slaw Beetroot & Feta Salad (V) (GF)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream Passion Fruit & Mango Cheesecake, Coconut Yoghurt Ice Cream Apple & Mulled Forest Fruits Crumble, Creamy Custard Trio of Ice Cream