



Sunday 30th March 2025

2 courses 30.00 | 3 courses 35.00

Starters

Leek, pea and watercress soup, crusty bread – (Vg)

Prawn and crayfish cocktail with Marie-Rose sauce, iceberg lettuce, fresh bread and butter

Duck spring rolls, pickled vegetables, hoisin sauce

Wild mushroom pate, served with ciabatta – (Vg)

Main courses

Locally sourced roast sirloin of beef, Yorkshire pudding, Harvey's gravy, roast potatoes and local vegetables – *served pink*.

Roasted chicken breast, Yorkshire pudding, stuffing, sausage, roast potatoes, pan gravy, seasonal vegetables.

Roast Leg of Lamb, Mint sauce, Yorkshire pudding, pan gravy, roast potatoes, seasonal vegetables.

Fillet of salmon with spinach, cream cheese wrapped in filo pastry, white wine cream sauce, new potatoes, seasonal vegetables

Nut roast, gravy, roast potatoes, seasonal vegetables – vegan

Pumpkin ravioli, sage butter, pine nuts, parmesan shavings (V)

Dessert Menu

Burnt Basque cheesecake, sherry drizzle, brulee topping

Tiramisu

Espresso pannacotta served with a miniature espresso martini to add on top

Baileys crème brulee, shortbread biscuit

Apple and pear crumble with crème anglaise

Caroline's farm ice -creams and sorbets 3 scoops

Vanilla, strawberries and cream, chocolate or toffee and honeycomb, rum & raisin Sorbets - Raspberry, lemon or mango

English cheese plate with an assortment of 3 cheeses served with biscuits, red onion and sloe gin chutney, celery and grapes and artisan breads – perfect for 2 (£3.00 supplement)

See us at reception to book or call 01903 872733