

# Sunday Carvery Menu - 1



**Lunch served** 12.30pm to 3pm

**1 Course** £18.50 per adult / £11.50 per child (3-11yrs)

**2 Courses** £23.50 per adult

**3 Courses** £28.50 per adult

## To Start

Homemade Roasted Vegetable Soup (v, vg, gf)

*Bread roll, butter*

Goats Cheese Bruschetta (v)

*Pickled radish, onion*

Ham Hock Terrine

*Toasted ciabatta, pickled vegetable, shoots*

Prawn Tian

*Buttered brown bread, Marie Rose sauce*

## Mains

Traditional Roasted Topside of Beef

*Yorkshire pudding*

Traditional Roast Turkey Breast

*Stuffing, pigs in blankets*

Honey Roasted Gammon Joint

Nut Roast (v, vg, n, gf)

*Vegetable gravy*

All main courses served as above with roasted potatoes, cauliflower mornay (gf), seasonal vegetables, roast gravy

## Desserts

Eton Mess (v, gf)

Sticky Toffee Pudding (gf)

*Butterscotch sauce & clotted cream*

Chocolate Mousse (v, gf)

*Warm chocolate sauce, plum sauce*

Baked Vanilla Cheesecake (v)

*Chantilly cream, berry compote*

## Allergen Information:

All food is prepared in an area where allergens are present. Most dishes can be adapted to suit a gluten free diet. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering.

**V** – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts