

To Begin

Breaded mushrooms with garlic dip

Deep fried camembert with chutney & crusty bread

Prawn cocktail & brown bread & butter

Farmhouse pate with warm toast

Bread & olives with oil & balsamic vinegar

MAIN COURSE

Roast topside of beef served pink with homemade Yorkshire pudding

Turkey breast with stuffing

Roast pork loin with stuffing

vegetarian sausages (vegan/g/f)

Carrot & cashew wellington (vegan)

All served with a selection of fresh vegetables

Steak & Ale pie, chips & peas

Fresh haddock in a tempura batter, chips & peas

To Finish

Homemade treacle tart & custard

Cheesecake & fresh cream

Warm chocolate fudge ice cream

Tiramisu

Mini lemon posset & passion fruit sorbet

2 courses £14.90 or 3 courses £19.85