

Starters

Sweet Potato & Coconut Milk Soup (VG)(GF)

Melon & Orange with a Citrus & Vanilla Scented Syrup (VG)(GF)

Classic Prawn Cocktail (GF) Shredded iceberg lettuce, citrus scented cocktail sauce, cucumber ribbons

Roasted Garlic Chicken Croquettes (*GF*) *Caesar salad, anchovies, garlic mayonnaise, croutons, parmesan shavings*

Mains

FROM THE CARVERY

Roast Sirloin of Beef

Roast Honey Glazed Gammon

Leg of Lamb

Roasted Root Vegetable Wellington

All of the above are served with: Yorkshire pudding, roast potatoes, honeyed parsnips, glazed carrots, cauliflower cheese, braised red cabbage, Brussels sprouts & herb scented gravy

FROM THE KITCHEN

Baked Fillet of Salmon Topped with a Brioche, Leek & Herb Crumb (*GFA*) White wine & saffron cream sauce, new potatoes

Desserts

FROM THE DESSERT BUFFET

Blackcurrant Delice (VG)(GF)

Lemon Posset with Blueberry Compote

Sticky Toffee Pudding with Caramel Sauce

Individual Chocolate & Raspberry Delice (VG)(GF)

Exotic Fresh Fruit Salad (VG)(GF)

Cheese Platter with Accompaniments (GFA)

V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available Please speak to our team about allergen information or dietary requirements