



Set Menu

Sunday Winter Menu starting first Sunday in October until March 2019

Starters

Cream of Tomato Soup (v)
Goujons of Plaice with Citrus Mayonnaise
Crab Cakes Sweet Chilli Dipping Sauce and Asian Coleslaw
Wild Mushroom Arancini with Hand Crafted Tomato Sauce (v)

Mains

Roasted Topside of Beef
Six hour Slow Roasted Pressed Pork Belly
Pan Fried Butterflied Chicken Breast *(Pre-order on booking)*
Grilled Salmon Fillet with freshly made Lemon Parsley Butter *(Pre-order on booking)*
Goats Cheese & Red Onion Tart (v) *(Pre-order on booking)*
Served with:

Homemade Roast Potatoes (v) Hand Crafted Yorkshire pudding (v)
Freshly made Sage and Caramelised Onion Stuffing (v)
Cauliflower Cheese Prepared with Mature Cheddar
A Melody of Fresh Seasonal Vegetables

Desserts

Jam and Toasted Coconut Sponge with Custard
Mixed Fruit Crumble & Custard
Ice Cream Selection with a Wafer and Fruit Coulis
Cheese Selection with Fruity Chutney and Biscuits

Please ask a Waitress for allergy advice on all dishes