



## Set Menu

*Sunday Winter Menu starting first Sunday in October until March 2019*

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### 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)

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### Mains

Roasted Topside of Beef  
Honey Roast Gammon  
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*

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### Desserts

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

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*Please ask a Waitress for allergy advice on all dishes*