

Starters

Homemade Cream of Tomato Soup (V)

Chefs Duck & Orange Pate

Pearls of Seasonal Melon set in a Strawberry & Blueberry Jelly with a Fruit Coulis (V)

Grilled Smoked Haddock

Stilton & Pecan tossed Salad

Mains

All Main Meals are served with a selection of Seasonal Vegetables or Salad & New Potatoes, Mash or Chips

Chicken Breast

Braised Beef & Guinness Pie

Roast Rump of Lamb

Poached Fillet of Salmon

Roasted Yorkshire Beef,

Stuffed Butternut Squash with Parsnip & Chestnuts & a Spinach Crust (V)

Homemade Desserts

Apricot & Bramble Bread & Butter Pudding

Salted Caramel & Chocolate Torte

Winter Berry Eton Mess

Gooseberry Posset

Baked Vanilla Cheesecake

To finish

Tea or Coffee and Mints

If you have any allergies or dietary requirements, please inform a member of staff

£22.50 per person

