

## FOR THE ADULTS



### STARTERS

DUO OF MELON (GF/VE), Fruit coulis

SOUP OF THE DAY (GF/VE ON REQUEST), Sour cream, bread roll

CRAY FISH & PRAWN PASTA SALAD, Sweet chilli sauce

CHICKEN LIVER PARFAIT, Brioche toast, salad, apple chutney

### MAIN COURSE

BEEF STRIPLOIN, Yorkshire pudding, pan gravy

ROAST LOIN OF PORK, Yorkshire pudding, crackling, pan gravy

PAN FRIED CHICKEN BREAST, Yorkshire pudding, pan gravy

ROAST LEG OF LAMB, Yorkshire pudding, pan gravy

ROASTED SEA TROUT (GF), White wine, cheese sauce

RED PEPPER RISOTTO (VE), Vegan parmesan, white wine, rocket

ALL SERVED WITH ROASTED NEW POTATOES, BUTTERED MASH, SEASONAL VEGETABLES

### DESSERTS

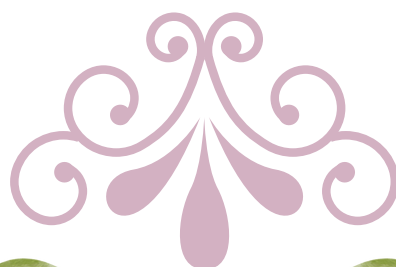
BREAD AND BUTTER PUDDING, Hot custard

DUO OF CHEESE (GF ON REQUEST), Crackers, chutney, grapes

STRAWBERRY CHEESECAKE, Chantilly cream

STICKY TOFFEE PUDDING, Toffee sauce

SELECTION OF ICE CREAM & SORBET



## FOR THE LITTLE ONES



### STARTERS

SOUP OF THE DAY (GF/VE ON REQUEST), Bread roll  
CHEESY GARLIC BREAD

### MAIN COURSE

ROAST CHICKEN, Yorkshire pudding, pan gravy, roasted new potatoes, buttered mash, seasonal vegetables

PENNE PASTA (V), Tomato & basil sauce, parmesan cheese, garlic bread

BREADED CHICKEN GOUJONS, Chips & peas

### DESSERTS

CHOCOLATE BROWNIE, Ice cream

ICE CREAM SUNDAE

