



Menu

Starters

Homemade Soup of the Day with fresh crusty bread (GF bread available)

Brie & Cranberry Filo Parcels served with a beetroot puree

Battered Chicken Strips served salad garnish and a honey & barbeque dip

Main Course

Oven Roast Pork Tenderloin accompanied by a mushroom & garlic infused gravy

Cod en Croute resting on a creamy caper & gherkin sauce

Roast Leg of Lamb served with a potato & mint puree, drizzled with a rosemary jus

Baked Courgette stuffed with black olive & tomato, finished with melted mozzarella

All dishes served with freshly prepared seasonal potatoes and vegetables of the day

Desserts

Homemade Key lime Tart and vanilla ice cream

Homemade White Chocolate Crème Brûlée served with a garnish of fresh fruit

Cheeseboard a selection of biscuits, grapes and red onion marmalade (GF biscuits available)

Fair-trade filter Coffee served with cream or milk

English or Herbal Tea

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. **All dishes can be prepared or modified for Gluten Free dietary needs**