

- STARTERS -

HOMEMADE SOUP OF THE DAY
WITH CRUSTY BREAD ROLL AND BUTTER

DUCK LIVER AND ORANGE PATE
SERVED WITH CRISP BREAD AND MIXED LEAF SALAD WITH
TOMATO RELISH

CLASSIC PRAWN COCKTAIL
WITH CHEF'S MARIE ROSE SAUCE, SERVED WITH MALTED BROWN
BREAD

- MAIN COURSE -

ROAST TOPSIDE OF BEEF

ROAST HONEY GLAZED GAMMON

All served with a selection of Seasonal vegetables, Mashed and Roast
Potatoes, Rich Meat Gravy, Homemade Yorkshire Puddings and Stuffing

FROM THE KITCHEN

MUSHROOM, LEEK AND ASPARAGUS STROGANOFF WITH STEAMED RICE
AND FRESH ROQUETTE (V)

- DESSERT -

TRADITIONAL CHEESE & BISCUITS
WITH SAVOURY CRACKERS, GRAPES, CELERY AND HOMEMADE RED
ONION CHUTNEY

BRAMLEY APPLE AND CINNAMON CRUMBLE
SERVED WITH RICH VANILLA CUSTARD

SALTED CARAMEL CHOCOLATE FUDGE SUNDAE WITH WHIPPED CREAM
AND WAFER