



Roast Lamb – 1st August and 10th October

*Homemade “Chefs Special” Chicken & Pork Pâté
Served with Fresh Salad Leaves, Cucumber & Onion Relish & Baguette*

Vegetarian Option

*Homemade Houmous Pate topped with Red Onion Relish
Served with Vegetable Batons, Fresh Salad Leaves, Vinaigrette & Baguette*

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*Roast Leg of Lamb & Apricot Stuffing
Served with Roast Potatoes, Seasonal Vegetables & Gravy*

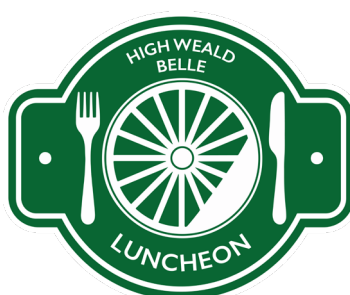
Vegetarian Option

*Mushroom, Butternut Squash & Chestnut En Croute & Stuffing
Served with Roast Potatoes, Seasonal Vegetables & Tomato & Basil Sauce*

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Lemon & Almond Tart

Our food is homemade so we are able to cater for most dietary requirements Vegetarians, Gluten, Dairy Free etc
THESE MUST BE PRE ORDERED





Roast Beef – 18th July and 26th September

*Homemade Smoked Mackerel Pate wrapped in Smoked Salmon
Served with Fresh Salad Leaves, Lemon Vinaigrette & Baguette*

Or Vegetarian Option

*Homemade Houmous Pate topped with Red Onion Relish
Served with Vegetable Batons, Fresh Salad Leaves, Vinaigrette & Baguette*

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*Roast Beef & Yorkshire Pudding
Served with Roast Potatoes, Seasonal Vegetables & Gravy*

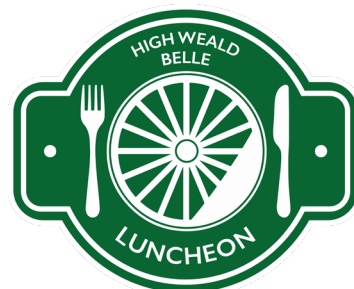
Or Vegetarian Option

*Red Pepper stuffed with Tomato Rice & Mint
Served with Roast Potatoes, Seasonal Vegetables & Creamy Mint Sauce*

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Chefs Meringue Nest with Clotted Cream and Fresh Berries

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Roast Pork Menu 29th August, 24th October

*Asparagus, Cheddar, Red Onion & Cherry Tomato Tart Served with Fresh
Salad Leaves, Horseradish Mayonnaise & Baguette*

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*Roast Pork, Stuffing & Crackling
Served with Roast Potatoes, Seasonal Vegetables & Gravy*

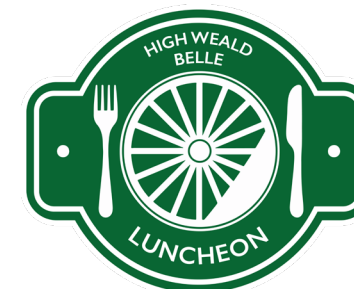
Or Vegetarian Option

*Cauliflower & Broccoli Cheese Bake
Served with Roast Potatoes, Seasonal Vegetables*

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Homemade Chocolate Brownie

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Roast Chicken Menu 27th June, 12th September

*Salami, Chorizo, Mozzarella & Walnuts with Herb Dressing
Served with Fresh Salad Leaves & Baguette*

Vegetarian Option

*Artichokes, Pimento Pepper, Mozzarella & Walnuts with a herb dressing
Served with Fresh Salad Leaves & Baguette*

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*Roast Chicken Breast, Sausage & Bacon & Stuffing
Served with Roast Potatoes, Seasonal Vegetables & Gravy*

Vegetarian Option

*Aubergine, Courgette & Tomato Stack & Stuffing with Pastry Topper
Served with Roast Potatoes, Seasonal Vegetables & Tomato & Basil Sauce*

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Homemade Baked Lemon Cheesecake

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