

9th February, Ist June & 28th September

Homemade "Chefs Special" Chicken & Pork Pâté

Served with Little Gem Lettuce & Brown Roll

<u>Vegetarian</u>

Homemade Vegetable Pate

Served with Little Gem Lettuce, Vinaigrette & Brown Roll

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Roast Leg of Lamb & Apricot Stuffing & Gravy

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

<u>Vegetarian</u>

Mushroom, Butternut Squash & Cream Cheese En Croute

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

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Homemade Lemon & Almond Tart

Served with Cream

We shall be pleased to cater for any special dietary requirement – all such must be notified at the time of booking. We regret that we are unable to accommodate any special dietary requests that have not been pre-booked.



Salami, Chorizo, Mozzarella & Pimento Peppers with Herb Dressing

Served with Fresh Salad Leaves & Brown Roll

<u>Vegetarian</u>

Artichokes, Pimento Pepper, Mozzarella & Walnuts with a herb dressing

Served with Fresh Salad Leaves & Malted Baguette

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Roast Chicken Breast, Sausage & Bacon & Stuffing & Gravy

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

<u>Vegetarian</u>

Aubergine, Courgette & Tomato Stack with Pastry Topper

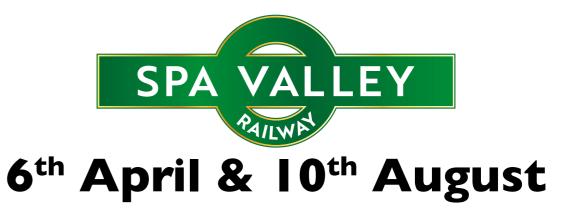
Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

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Homemade Baked Lemon Cheesecake

Served with Cream

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Homemade Smoked Mackerel Pate wrapped in Smoked Salmon

Served with Little Gem lettuce, Lemon Vinaigrette & Brown Roll

<u>Vegetarian</u>

Homemade Houmous Pate

Served with Fresh Vegetable Batons, Salad Leaves, Vinaigrette & Brown Roll

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Roast Beef, Yorkshire Pudding & Gravy

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

<u>Vegetarian</u>

Red Pepper stuffed with Tomato Rice & Mint

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

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Chef's Meringue Nests filled with Clotted Cream, Fruit and Berry Coulis

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23rd February, 29th June & 5th October

Asparagus, Cheddar, Red Onion & Cherry Tomato Tart

Served with Little Gem lettuce, Horseradish Mayonnaise & Brown Roll

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Roast Loin of Pork, Stuffing, Apple Sauce & Gravy

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

<u>Vegetarian</u>

Roast Red Pepper filled with Bean Chili

Served with Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese

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Homemade Chocolate Brownie with Chocolate dipped Strawberry and Cream

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