



**9th February, 1st June &
28th September**

Homemade “Chefs Special” Chicken & Pork Pâté

Served with Little Gem Lettuce & Brown Roll

Vegetarian

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*

Vegetarian

Mushroom, Butternut Squash & Cream Cheese En Crouete

*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.



9th March

**Salami, Chorizo, Mozzarella
& Pimento Peppers with Herb Dressing**
Served with Fresh Salad Leaves & Brown Roll

Vegetarian

**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*

Vegetarian

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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6th April & 10th August

Homemade Smoked Mackerel Pate wrapped in Smoked Salmon
Served with Little Gem lettuce, Lemon Vinaigrette & Brown Roll

Vegetarian

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*

Vegetarian

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*

Vegetarian

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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