

13th February & 16th October Luncheon Menu

Roast Beef

*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*

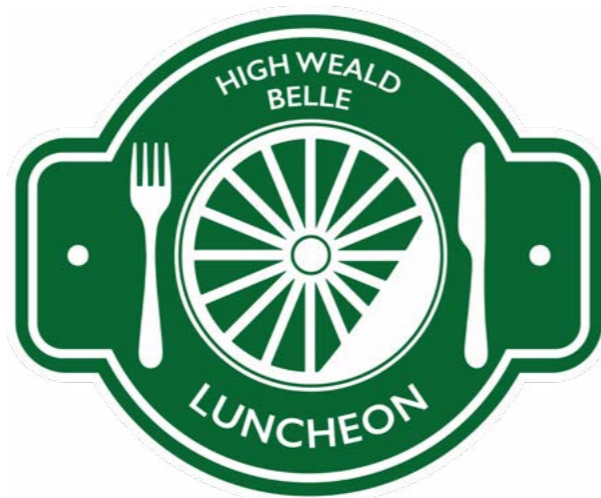
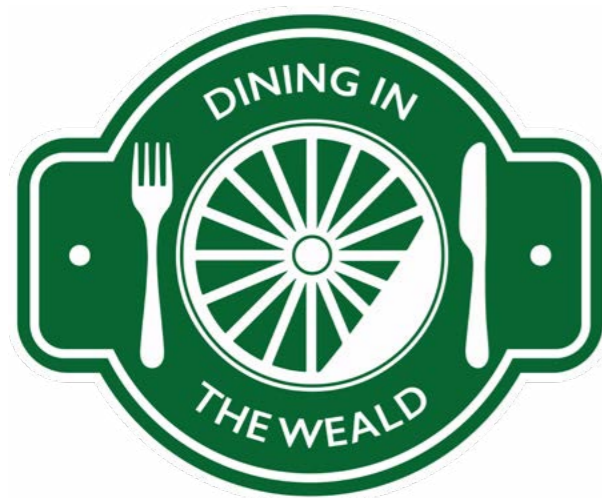
Or Vegetarian Option

*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

Our food is homemade on our Sunday Luncheon service.
We are able to cater for most dietary requirements, Vegetarians, Gluten, Dairy Free.
We must be made aware of these dietary requirements at the time of booking.
We cannot make alterations on the day.



17th April & 11th September Luncheon Menu

Roast Lamb

*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*

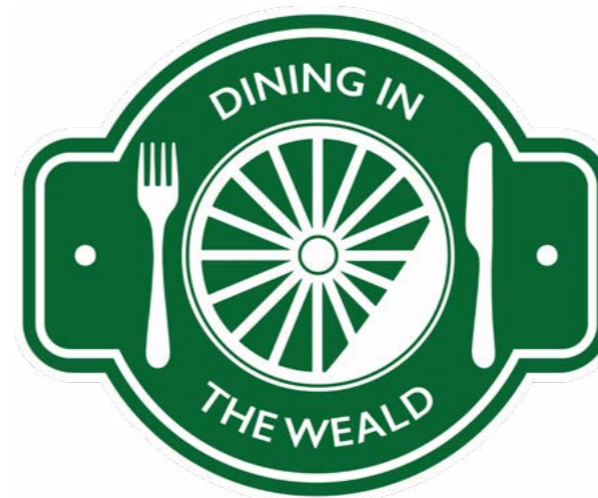
Vegetarian Option

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

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Lemon & Almond Tart

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10th April & 26th June Luncheon Menu

Roast Pork

*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*

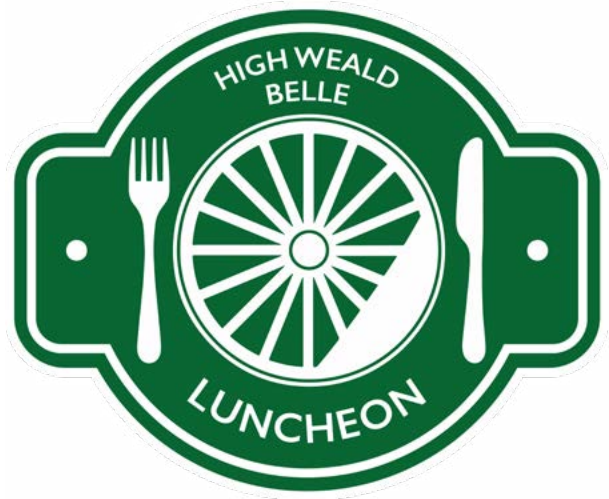
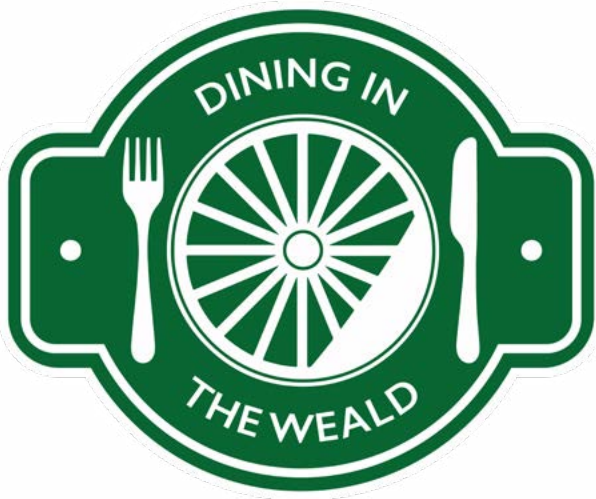
Or Vegetarian Option

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

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Homemade Chocolate Brownie

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21st August & 23rd October Luncheon Menu

Roast Chicken

*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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