



ROAST DINNER

STARTERS

Smoked Salmon Paté

(Sourdough Toasts & Handmade Pickles)

Ham Hock Terrine

(Sourdough Toasts and Handmade Pickles)

Trio of Baby Beetroot with Whipped Goats Curds

(Pickled Red Onion and Sourdough Toast)

MAIN

(For parties of more than 10 two choices available)

RIB ROAST OF BEEF

Rib roast of beef served with Yorkshire puddings, seasonal vegetable

Roast Potatoes with horseradish cream and rich beef gravy

LOCAL LAMB

Yorkshire puddings, seasonal vegetables, roast potatoes, mint sauce and rich lamb gravy

ROAST CHICKEN

Locally sourced chicken with Yorkshire Puddings, seasonal vegetables and rich chicken gravy

VEGETABLE WELLINGTON

Served with seasonal vegetables and a rich vegetarian gravy

DESSERTS

Apple Tarte Tatin

Salted Caramel Ice Cream

Chocolate Fondant

Peanut Butter Ice Cream

Classic Vanilla Cheesecake

Seasonal berries and Coulis

Cheeseboard

3 local cheeses, biscuits, fruit