

Adult 3 Course option £35.00

STARTERS

Spring Vegetable Soup - Served with a crusty baquette (V) (GF, DF, VE on request)

Prawn Cocktail - Topped with Marie rose sauce, served with sliced brown bread

Brussels Pate - Accompanied with toasted sliced bread and a red onion chutney

Mild 'N' Wild Chicken Fillets - With a tangy barbecue dip

Smoked Salmon - Served with a lemon mayonnaise & sliced brown bread

Garlic Chilli Cheese Mushrooms - Button mushrooms in a garlic & chilli butter topped with garlic mayo & melted cheese (V) (GF on request)

MAIN COURSES

Roast topside of beef - Served with a yorkshire pudding, seasonal vegetables, roast potatoes & parsnips

Roast Turkey with Sage & Onion Stuffing - Served with a yorkshire pudding, sage & onion stuffing, cranberry sauce seasonal vegetables, roast potatoes & parsnips

Italian Chicken - A whole chicken breast marinated in garlic & basil. Topped with pesto, Parma ham & fresh mozzarella on sauté potatoes, in a real tomato sauce. Served with seasonal vegetables (GF on request)

Grilled Salmon Supreme - Served on a bed of crushed new potatoes topped off with a watercress pesto

Savoury Sweet Potato, Courgette and Coriander Crumble - A mixture of sweet potato, courgette, coriander, cherry tomato and red onion. Accompanied by a savoury beetroot custard (VE)(V)

60z Lamb Barnsley Chops - Two 60z charqrilled lamb chops over creamy mashed potatoes, along with sauté savoury cabbage & bacon. Topped with a minted jus & served with seasonal vegetables

PLEASE ASK YOUR SERVER FOR DAIRY FREE ALTERATIVES

DESSERTS

Tart au Citron (lemon Tarte) - Served with a fruit coulis & cream

Sticky Toffee Pudding in a Rich Toffee Sauce - Served with ice cream **Chocolate Fudge Brownie -** Served with ice cream

Strawberry Shortcake Stack - Served with whipped cream, fresh strawberries & coulis

Apple, Sultana & Pear Crumble - Served with custard

English Cheese Board - Our finest cheeses. Served with crackers (GF on request) A fruit cocktail can be requested for the following allergens (GF, DF, V, and VE)

Please notify us of any allergies before placing your order. Some dishes on this menu are suited / or can be altered to suit allergies/intolerances please ask your server.







Kids 3 Course option £20

Please ask for allergen options before ordering - Under 12's only

STARTERS

Spring Vegetable Soup - Served with a crusty baquette (V)

Salsa Nachos - Topped with cheese & salsa, served with sour cream (V)

Garlic Bread - Half a freshly prepared baquette smothered in a garlic butter & grilled (V)

Mild & Wild Chicken Fillets - Served with a BBQ dip

Prawn Cocktail - Topped with Marie rose sauce, served with sliced brown bread

MAIN COURSES

Roast Topside Of Beef - Served with a yorkshire pudding, seasonal vegetables & roast potatoes

Roast Turkey with Sage & Onion Stuffing - Served with a yorkshire pudding, sage & onion stuffing, seasonal vegetables & roast potatoes

Chicken Nuggets - 100% Chicken in a light batter (DF)

Cheese & Tomato Pizza - A 5" Pizza base topped with Italian tomato sauce & cheese (V)

Fish Goujons - Cod Goujons in a light crispy crumb

*All served with a choice of chips, plain pasta or new potatoes

Then either, peas, carrots, beans or cucumber.

DESSERTS

Cadbury Button Sundae - Vanilla ice cream topped with chocolate sauce and chocolate buttons

Chocolate Fudge Brownie - Served with ice cream

Banana Split - A freshly cut banana, with chocolate & vanilla ice cream topped with cream, chocolate sauce & sprinkled with nuts.

Fruit Cocktail - A selection of fresh fruit available on the day

Mini Strawberry Shortcake Stack - Served with whipped cream, fresh strawberries & coulis

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