

Main Courses

All served with chef's choice of potato & vegetables unless otherwise stated

Slow Roasted Belly of Pork stuffed with Apricot & sage stuffing £12.55

With cider gravy, honeyed parsnips, thyme carrots & roast potatoes

Japanese Breaded Turkey Escalope £12.95

On slow roasted tomato & basil confit with a Melody of roasted vegetables & potatoes

Chicken Chasseur £12.95

A chicken breast smothered with a mushroom White wine

Seared Tuna £12.95

Served on lemon & parmesan spaghetti

Ragout of White Fish £12.95

With parsley potatoes

Oven Roasted Chicken Breast £13.25

On caramelized beetroot and shallots With wilted greens & flamanda potatoes

Seared Salmon with a Lemon & Herb Crust £13.50

Served with crushed new potatoes and Minted pea sauce

Braised Rump of Lamb £15.50

With bubble and squeak, honeyed Parsnips and roasting jus

Loin of Beef £15.95

With drambuie & oyster mushroom sauce, Dauphinoise potatoes, spinach & carrots

Best of British Roasts

All served with Chef's choice of potato and vegetables.

Roast Loin of Pork £12.50

With bramley apple sauce and gravy

Traditional Roast Breast of Turkey £13.25

Accompanied by sage & onion seasoning, chipolata sausage, gravy and cranberry sauce

Roast Leg of Lamb £13.50

With minted gravy and a redcurrant sauce

Traditional Roast Topside of Beef £14.75

classically served with rich gravy, Yorkshire Pudding and creamed horseradish.

Roast Sirloin of Beef £15.75

Served with a choice of chasseur, red wine or peppercorn sauce (one choice per event)

Vegetarian

£11.95 per person

Gnocchi and Slow Roasted Tomato

With a Mediterranean Vegetable Gratin

Sautéed Wild Mushroom Tagliatelle

Pan Fried Halloumi Cheese

Set on char grilled Mediterranean vegetable

Goats Cheese & Red Onion Tart

Set on sweet red pepper puree