

Sunday Roast

SAMPLE MENU

TO START

COUNTRY TERRINE

piccalilli, sourdough & baby watercress

VEGETABLE PAKORA

mint mayo & mango relish (ve)

PESTO MARINATED MOZZARELLA

basil, sun dried tomato & balsamic (v)

FROM THE CARVERY

werving a selection of locally sourced meats

RUMP OF BEEF

HONEY GLAZED GAMMON

LAMB

with seasonal vegetables & traditional accompaniments

DESSERTS

STICKY TOFFEE & BANANA PUDDING

toffee sauce, rum & raisin ice cream, Biscoff crumb

CRÈME BRULEE CHEESCAKE

raspberry compote, crushed meringue

VANILLA & COCONUT PANNA COTTA

passionfruit puree, pineapple relish, shortbread

A selection of freshly ground coffee & teas are available to end your meal