

BOOK NOW FOR



SUNDAY 10TH MARCH 2024

THREE COURSES £19.50
TWO COURSES £16.00

SPEAK TO A MEMBER OF THE TEAM TODAY



Starters

Homemade Spring Vegetable Soup with crusty bread (VE) (GFO)

Classic Prawn Cocktail with crusty bread (GFO)

Falafel Bites

with hummus, flatbread & toasted seeds (VE)

Creamy Garlic Mushrooms with crusty bread (V) (GFO)

Sriracha Chicken

with pitta bread, salad & minted yoghurt (GFO)

Chicken Liver Pâté

with crusty bread & onion chutney (GFO)

Main Course —

Roasts

served with roast potatoes, roasted root vegetables, yorkshire pudding, mixed seasonal greens & gravy (GFO)

- Breast of Turkey with chipolatas
- Topside of Beef
- Leg of Lamb +£4 supplement
- Pork Belly
- Nut Roast (VE)

Seabass

served in a cream prawn sauce, new potatoes & mixed seasonal greens

Classic Burger

choice of:

- Beef
- Chicken
- Vegan (VE)

served with skin on fries

Add a side:

Cauliflower cheese - £4 Roast Potatoes - £4 | Pigs-in-blankets - £4

Desserts -

Summer Berries Cheesecake

served with cream or ice cream

Profiteroles

with chocolate sauce (GFO)

Vegan Jaffa Cake

(VE)

Chocolate Brownie & Ferrero Rocher Sundae

Apple & Pear Crumble served with custard, cream or ice cream