UNDAY MARCH 22nd





Spring Vegetable Soup

French bread.

Farmhouse Terrine

Homemade apple & shallot chutney & crusty bread.

Lamb Kofta

with a minted onion yoghurt dip.

Smoked Haddock Fishcakes

homemade tartare sauce.

Stuffed Mushrooms

spinach & ricotta, finished with parmesan cheese.

Roast Sirloin of Beef or Turkey

with all the trimmings.

Duo of Salmon & Sea Bream

potato rosti, wilted spinach topped with a lemon & beurre blanc sauce.

Lamb Rump

Slow cooked with assorted vegetables, crowning a rosemary mash, finished with a mint jus.

Stuffed Chicken

baby new potatoes, tender stem broccoli & tarragon cream.

Roasted Vegetable Wellington

roasted tomato's & balsamic dressing.

Traditional Fruit Trifle

Treacle Tart

pouring cream

Pear & Mixed Berry Strudel

custard

Clementine Sponge Cake

ice cream

COURSE £20

COURSE £17