

SUNDAY LUNCH CARVERY MENU

Adult 2 courses £12.95 – Children's 2 courses £6.50

Adult 3 courses £15.95 – Children's 2 courses £8.00

STARTER

Prawn and cucumber salad in a Marie Rose sauce

With wholemeal bread and butter

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Homemade seasonal soup of the day

Served with a crusty roll

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Pea, goats cheese and pesto tart

On crisp salad leaves with a balsamic reduction

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Crispy potato skins

Served with a garlic mayo dip

MAIN COURSE

Your waitress will invite you up to the carvery table, where you will find a succulent selection of roast meats and freshly cooked tender vegetables.

Please ask your server for the vegetarian options of the day.

Help yourself to our fresh vegetables, potatoes and Yorkshire puddings as many times as you like.

DESSERTS

Homemade apple and apricot crumble

Served with custard

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Selection of British cheese and biscuits

Served with chutney

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Mixed berry pavlova

Topped with vanilla ice cream, whipped cream and drizzled with crème de cassis

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Chefs dessert of the day – please see waitress

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Tea or coffee

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