



The Carvery

The popularity of our Sunday Lunchtime Carvery has prompted us to offer the same service at dinner time. We should like to serve your starter course, then you have the choice of remaining seated and receiving traditional service or attending the Carvery where you can of course, see what is on offer and help yourself to as much or as little as you require.

If you would like the Vegetarian Option please order with your starter
Sweets, Cheese and Coffee will be served in the traditional manner.

Sunday 10th October 2010

Dinner Menu

Cream of Chicken Soup
Fanned Honeydew Melon with Fruit Coulis
Egg Mayonnaise
Fillet of Smoked Trout on Mixed Leaves with Horseradish Tart

Roast Beef with a Yorkshire Pudding
Breast of Chicken with a Red Wine and Thyme Jus
Thick Sliced Lamb in Cumberland Sauce
Loin of Cod Steak on Wilted Spinach with Aioli
Mediterranean Vegetable and Cheese Tart
Quorn, Mushroom and Spaghetti Carbonara

Roast and New Potatoes

Broccoli and Cauliflower Florets

Garden Peas

Buttered Cabbage

Salads to Order

Eton Mess
Chocolate Marquise
Fresh Fruit Salad

Tiramisu

Pineapple Sundae

Luxury Ice Creams – Vanilla, Strawberry, Chocolate,
Caramel and Mint Choc Chip
Try them with Clotted Cream

Refreshing Sorbets—Lemon, Mandarin and Raspberry

A Selection of Cheese and Biscuits served with Celery and Grapes

Coffee and Mints

£22.00

