



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 17th October 2010

Lunch Menu

A Mellow Cream of Mushroom Soup

A Chilled Melon Cocktail

Goujons of Lemon Sole with Tartare Sauce

Game Terrine with Onion Marmalade and French Toast

Roast Sirloin of Beef Served with Yorkshire Pudding

Supreme of Chicken in a White Wine and Cream Sauce

Thick Sliced Loin of Pork in a Mild Dijon Sauce

Salmon Steak with Hollandaise Sauce

Mediterranean Vegetable and Cheese Tart

A Mildly Spiced Cauliflower and Spinach Curry with Rice

Roast and New Potatoes

Baked Parsnips

Steamed Broccoli

Buttered Carrots

Serve Yourself Cold Buffet

Raspberry Sundae

A Selection of Desserts from the Trolley

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

£16.50