The Carvery

The popularity of our Sunday Lunchtime Carvery 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.

Sweets, Cheese and Coffee will be served in the traditional manner.

Sample Dinner Menu

Carrot and Coriander Soup
Boiled Egg and Crab Salad topped with Louise Sauce
Chicken, Bacon and Parmesan Salad with Caesar Dressing
A Chilled Cocktail of Melon, Apple and Grapes

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Roast Loin of Pork with Apple Sauce
Tender Braised Beef Steak cooked with Red Wine, Onion and Paprika
A Mildly Spiced Chicken Balti with Rice and Poppadom
Baked Fillet of Haddock with Beer Braised Cabbage
Butternut Squash, Brie and Beetroot Tart (V)
A Mildly Spiced Vegetable Bean Chilli served with Rice (V)
Roast and Sauteed New Potatoes
Braised Red Cabbage
Broccoli Florets
Roasted Mediterranean Vegetables

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Salads to Order

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Steamed Syrup Sponge Pudding served with Custard
Banoffee Slice
Raspberry Pannacotta with Fresh Raspberries and a Red Berry Coulis
Profiteroles with Chocolate Sauce
Mandarin Sundae
A Selection of Ice Creams and Sorbets

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A Selection of Cheese and Biscuits
With a Glass of Port – Ruby Port is £3.60, Late Bottled Vintage is £4.20

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Coffee and Chocolate Mints
Why not complete your meal with a Liqueur? Found on page 5 of our Wine List

£39.00

Starter £8.50, Main Course £18.50, Dessert £7.50, Cheese and Biscuits £10.50, Coffee £3.75
Please note the package price of £39 is only available in the Restaurant

Yarde Valley Ice Creams – Vanilla, Strawberry, Mint Choc Chip, Chocolate, and Honeycomb
Sorbets – Lemon, Orange, and Raspberry

Allergens:
Please contact a member of the restaurant team for any information on allergens contained in the food
GF – Gluten Free, V – Vegetarian. Gluten Free Gravy available on request
All Items Subject to Availability.