



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 Sunday Lunch Menu

Winter Vegetable Broth

Atlantic Prawn Salad with Sweet Chilli, Lime and Coriander Dressing

A Chilled Platter of Melon with Fruits of the Forest Compote

Wild Boar and Plum Pate with French Toast and Fruit Chutney

Roast Turkey with a Bacon Wrapped Chipolata Sausage and Savoury Stuffing

Roast Sirloin of Beef with Yorkshire Pudding

Pan Fried Breast of Chicken with Leek and Cider Sauce

Grilled Fillet of Seabass with Spinach and Butter Sauce

Vegan Wild Mushroom Stroganoff with Rice (V)

Root Vegetable Wellington with Onion Gravy (V)

Roast and New Potatoes

Garden Peas and Carrots

Creamed Swede

Brussels Sprouts

Cauliflower Mornay

Bread and Butter Pudding with Custard

Chocolate Brownie Cheesecake served with Pouring Cream

Lemon Meringue Roulade with Fresh Raspberry Coulis and Clotted Cream

Strawberry Sundae

A Selection of Ice Creams and Sorbets

A Platter of Cheese with Biscuits, Celery and Grapes

Coffee and Chocolate Mints

£31.00

Starter £8.50, Main Course £17.50, Dessert £7.50, Cheese and Biscuits £10.00, Coffee £3.75

Please note the package price of £31.00 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.**