The Carvery

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 and Coffee will be served in the traditional manner.

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.

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
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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
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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
(Yarde Valley Ice Creams – Vanilla, Strawberry, Chocolate, Mint Choc Chip and Honeycomb.
Sorbets – Lemon, Orange and Raspberry)
A Platter of Cheese with Biscuits, Celery and Grapes - £3.50 supplement
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Coffee and Chocolate Mints

£33.00

Main Course only £18.50
2 Courses £28.00
Coffee £3.75
3 Courses, Coffee and use of the Swimming pool £33.00.
Please note the package price of £33.00 is only available in the Restaurant.