



Seasonal Menu Two

April, May & June 2022

Waldorf Salad

with apple, celery and blue cheese. (gf, v) (available as vegan without cheese)

Torched Mackerel Salad

with watercress, rhubarb, fennel and peeled grapes. (gf, df)

BBQ Pork Belly

with sesame seeds and Asian slaw. (gf, df) contains sesame.

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A choice of Roast Meats from the Carvery including Beef and Belly Pork

with Yorkshire pudding and seasonal vegetables.*

Available gf and df without Yorkshire pudding and stuffing.

Pan-fried Hake

with a suitable accompaniment.

Available gf and df without Yorkshire pudding and stuffing.

Butternut & Mushroom Nut Roast

with seasonal vegetables, potatoes and Yorkshire pudding. (gf, df, ve, v)

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Chocolate & Orange Mousse

with honeycomb and caramel sauce. (gf, v)

Poached Rhubarb & Apple Tartlet

with crème Anglaise. (v)

Chocolate & Cherry Brownie Cake

with cherry compote. (df, v, ve)

**gluten-free gravy also available*

A vegan dessert option is available on request.

Please inform us of any special dietary requirements prior to the event.

Pricing for Sunday Lunch:-

Starters £6

Adult Main Courses £14. (Child-portion Main Courses £7)

Desserts £6

A selection of Marshfield Ice Cream Pots are also available for £2.50