



Seasonal Menu Three

July, August & September 2022

Coriander & Chick Pea Potato Cakes
with mango salsa. (v, ve, gf, df)

Apple & Blue Cheese Salad
with toasted pine nuts. (gf, v)

Garlic & Parmesan-stuffed Portobello Mushroom
with sourdough and rocket. (v)

Soup of the Day (£4.00pp)
with petit pain. (v)

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A choice of Roast Meats from the Carvery including Silverside Beef
with Yorkshire pudding and seasonal vegetables.*
(available gf and df without Yorkshire Pudding and stuffing)

Pan-seared Salmon
with a suitable accompaniment.

Celeriac Steak
with seasonal vegetables and toasted pine nuts. (gf, df, ve, v)

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Summer Berry Pavlova
with Chantilly cream. (v, gf)

Caramelised Peach
with Chantilly cream, peach puree and dehydrated raspberries. (v, ve, gf, df)

Chocolate Mousse
with orange segments, orange gel and honeycomb. (v, gf)

**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 £6.50

Adult Main Courses £15. (Child-portion Main Courses £7.50)

Desserts £6.50

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