



# Seasonal Menu Four

**October & November 2022**

**Carrot & Coriander Soup**

*with petit pain. (v, ve, gf, df)*

**Chicken & Chorizo Croquettes**

*with paprika sauce.*

**Lemon-dressed Prawns**

*with pickled cucumber, lemon mayo and sourdough.*

*(available as gf on request)*

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**A choice of Roast Meats from the Carvery including Rolled Pork & Silverside Beef**

*with Yorkshire pudding and seasonal vegetables\*.*

*(available gf and df without Yorkshire Pudding and stuffing)*

**Pan-seared Cod Fillet**

*with a suitable accompaniment.*

**Root Vegetable Casserole**

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

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**Rum-poached Pineapple**

*with Chantilly cream. (v, gf)*

**Chocolate Panna Cotta**

*with fresh raspberries and orange segments. (gf)*

**Crème Brulee**

*with shortbread.*

*\*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