



Seasonal Menu One

January, February & March 2023

Wild Mushroom Risotto

with truffle, parmesan. (v, ve, gf, df)

Homemade Crab Fishcakes

with water cress, lemon dressing.

Quail's Egg on Beef Dripping Toast

with mustard butter.

Vegetable Soup

with petit pain. (v, ve) (available gf without petit pain)

A choice of Roast Meats from the Carvery including Roast Turkey & Silverside Beef

with Yorkshire pudding and seasonal vegetables*.
(available gf and df without Yorkshire Pudding and stuffing)

Pan-fried Hake

with a truffle cream sauce.

Candied Vegetable & Seed Roast

with seasonal vegetables. (ve, v) (available gf and df without Yorkshire Pudding and stuffing)

Rum & Dark Cherry Tart

with Chantilly cream.

Hot Triple Chocolate Brownie

with vanilla ice cream. (gf)

Deconstructed Apple & Blackberry Crumble

with vegan ice cream. (v, ve)

*gluten-free gravy also available

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

Pricing for Sunday Lunch:-

Starters **£6.50**

Soup of the Day **£4.50**

Adult Main Courses **£15.00**

Child-portion Main Courses **£7.50**

Desserts **£6.50**

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