



# Seasonal Menu Three

July, August & September 2023

## Cauliflower Poppers

with chipotle vegan mayo. (v, ve, gf, df)

## Garlic & Chilli King Prawns

with sour dough toast.

## Chicken & Chorizo Croquettes

with paprika sauce.

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## A choice of Roast Meats including Roast Pork & Silverside Beef

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

## Pan-fried Monkfish

with buttered new potatoes and butter sauce.

## Cajun Sweet Potato Roulade

with seasonal vegetables. (v, ve, gf, df)

## Quorn Hot Pot

with seasonal vegetables. (v, gf, df)

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## Eton Mess Cheesecake

with white chocolate crumb, summer fruits.

## Belgian Chocolate Tart

with vegan ice cream, fresh berries. (ve, gf)

## Banoffee Pie

with candied banana, chocolate sauce.

\*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 **£5**

Adult Main Courses **£16**

Child-portion Main Courses **£8**

Desserts **£6.50**

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