



Seasonal Menu Four

October & November 2023

Ham Hock Terrine

with piccalilli and sour dough.

Waldorf Salad

with blue cheese, celery and walnuts. (v, gf)

Butternut Squash, Garlic & Coriander Soup

with petit pain. (v, ve, gf)

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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)

Oven-baked Crusted Cod

with truffle sauce.

Balsamic Beetroot & Goats' Curd Tart

with seasonal vegetables. (v)

Beetroot & Shallot Wellington

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

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Sticky Toffee Pudding

with butterscotch sauce and vanilla ice cream.

Lemon Meringue Pie

with fruits of the forest.

Chocolate & Orange Cheesecake

with poached strawberries.

*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**