

SEASONAL MENU FOUR

October & November 2024

CURRIED SWEET POTATO SOUP

WITH PETIT PAIN, BUTTER. [V][VE & GF OPTION]

FARMHOUSE TERRINE

WITH PICKLED CUCUMBER, DAMSON JAM, SOUR DOUGH TOAST.

DRESSED CRAB SALAD

WITH CONFIT POTATOES.

BROCCOLI & WALNUT SALAD

WITH RED ONIONS, SAFFRON MAYO DRESSING. [V]

SILVERSIDE OF BEEF & ROAST LOIN OF PORK

WITH YORKSHIRE PUDDING AND SEASONAL VEGETABLES. **

SALMON EN CROUTE

WITH WHITE WINE SAUCE.

SAFFRON & VEGETABLE TAHINI SKEWERS

WITH SAFFRON RICE, BABY BROCCOLI, TAHINI SAUCE. [V, VE, GF, DF]**

QUORN HOT POT

WITH SEASONAL VEGETABLES AND POTATOES. [V]

PASSIONFRUIT PANNA COTTA

WITH FRESH BERRIES, DESICCATED COCONUT.

SALTED CARAMEL CHEESECAKE

WITH CHOCOLATE SAUCE, CHOCOLATE PIECES.

LEMON CURD TART

WITH SEASONAL BERRIES, WHIPPED CHANTILLY CREAM.

CHOCOLATE & CHERRY BROWNIE

WITH HOMEMADE VANILLA ICE CREAM. [V, VE, GF]

PRICING FOR SUNDAY LUNCH:-

Starters	£6.00
Adult Main Courses	£17.00
Child-portion Main Courses	£8.50
Desserts	£6.00

Please inform us of any allergens and special dietary requirements amongst your party prior to the event.

[v] vegetarian
[ve] vegan
[gf] gluten-free
[df] dairy free

* available as gluten-free without petit pain

** available as gluten-free and dairy-free without Yorkshire Pudding and stuffing