


Father's Day

19 June 2016

Starters

Leek and Potato Soup, Welsh Rarebit 

Ham Hock & Confit Chicken Terrine, Plum & Chutney, Baked Sour Dough Bread

Prawn Cocktail, Granary Bread

Buffalo Mozzarella, Plum Tomato & Rocket Salad, Pesto 

Main Course

Hand Carved by our Chefs:

Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce


Honey & Rosemary Roasted Leg of Lamb, Balsamic Vinegar & Mint Sauce

Roast Turkey Breast, Chestnut and Sage Stuffing,
Chipolata Sausages with Smoked Streaky Bacon, Cranberry Sauce

all served with a selection of Seasonal Vegetables and Potatoes

From the Kitchen:

Baked Cod Fillet, Curly Kale, Hot Mustard Mash, Chive Gravy

Baked Aubergine, Sautéed Wild Mushrooms and Baby Spinach, 
Honey and Grain Mustard Dressing

Desserts

Ice Creams and Sorbets

"Eton Mess" Knickerbocker Glory

Dark Chocolate Tart, Blood Orange Sorbet

Welsh and Continental Cheese, Quince Jelly, Crackers (supp. £2.50)

3 Courses £20.00

 Vegetarian

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager