



Sunday Carvery Sample Menu

Starters

Broccoli & Brighton blue cheese soup (V.GF)

Herb oil

Grilled goats cheese (V)

Pickled Beets, balsamic dressing

Chicken liver pate

Chutney, sourdough toast

Grilled mackerel fillet

Sweet & sour cherry tomatoes

Main course

A selection of roast meats from the carvery

Treacle cured beef sirloin

Stuffed lamb saddle

Lemon & thyme turkey breast

Honey & mustard glazed pork loin

Roast polenta vegetable bake (VE.GF)

(Please order with your server)

Accompanied by a selection of seasonal vegetables, roast potatoes, Yorkshire puddings, pigs in blankets, stuffing & gravy

Desserts

Banoffee 'Pot'

Buttery biscuit, caramel, bananas and whipped cream

White chocolate cheesecake

Summer berry compote

Date and ginger sticky pudding

Toffee sauce, Vanilla ice cream

Fresh fruit salad (GF)

Double cream

Mövenpick ice cream (GF)

Vanilla dream, Strawberry, Swiss chocolate, Rum & raisin, Caramelita

Cheese course

Selection of English & French cheese

Grapes, chutney & biscuits

Tea and coffee

Please ask if you require decaffeinated tea, coffee or speciality teas

For allergen advice please ask your server on each visit as recipes may change. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.