

SAMPLE MENU



TO START

FRENCH ONION SOUP (V)(GFO)

Homemade, topped with a cheese crouton and served with bread roll & salted butter

BUFFALO CHICKEN WINGS

Crispy buffalo-glazed chicken wings served with a rich blue cheese ranch dip and crisp celery stick

PORK BELLY (GF)

Crispy pork belly bites served with a pickled salad, drizzled with hot honey and topped with sesame seeds

FRUIT JUICE (V)(GF)

Glass of fresh orange, apple or cranberry juice

MAIN COURSE

RUMP OF LAMB (GF)

Locally sourced lamb served on a bed of creamy mashed potatoes, with roasted parsnips, tenderstem broccoli and a rich minted gravy

FILLET OF PORK (GFO)

Fresh pork fillet wrapped in streaky bacon, served on a bed of creamy mashed potatoes with a rich pepper sauce & topped with a black pudding crumb, with roasted parsnips and tenderstem broccoli

THAI COCONUT HAKE CURRY (GFO)

Fragrant Thai red curry topped with a tender hake fillet and served with crisp prawn crackers

VEG CHILLI CON CARNE (GFO)(V)

Served with white rice, sour cream and tortilla crisps

CHEF'S SALAD (GF)

Fresh mixed salad served with your choice of carved meat (ask your waiter/ess for today's choices)

DESSERT

CHERRY ALMOND TART (V)

A light almond frangipane with rich cherries, baked until golden and served with warm vanilla custard

RASPBERRY CRÈME BRULEE (V)

Served with a homemade light shortbread biscuit

BLACKBERRY & LEMON FOOL (V)(GF)

A light, creamy blackberry and lemon fool, swirled with vibrant seasonal fruits

TRIO OF CHEESE (GFO)

Served with homemade chutney, grapes, celery and biscuits for cheese

MIXED ICE CREAM (V)(GFO)

Vanilla, Strawberry and Chocolate and served with a homemade chocolate chip cookie

TO FINISH

TEA OR COFFEE

English breakfast tea or freshly ground coffee