



STARTERS

Homemade Minestrone Soup, Shaved Parmesan & Crusty Bread (V)

Ham Hock Terrine, Piccalilli & Toasted Bread

Prawn & Crayfish Cocktail

MAIN COURSE

Carvery Roast Beef, Pork, & Turkey served with Traditional Accompaniments

Salmon Wellington, Seasonal Vegetables & Dauphinoise Potatoes

Porcini Mushroom & White Truffle Oil Linguine, Creamy Chilli Sauce & British Asparagus (V)

DESSERTS

Classic Lemon Tart with Fruit Compote & Cream

Belgium Chocolate Fondant with Vanilla Ice Cream

Selection of 3 scoops of Ice Creams: Mint Choc Chip, Rum & Raisin or Vanilla

2 COURSES £18.95

3 COURSES £22.95