

Sunday Lunch Party Menu

3 Courses £25.95 – Minimum 20 People

Pre-Order Required 7 Days in Advance

Smoked Haddock Fishcakes (GFA)

Creamed Leeks

Rustic Farmhouse Terrine (GFA)

Rocquette Cider Chutney, Onion Marmalade, Sun-Dried Tomatoes, Mixed Leaves, Toasted Brioche

Galia Melon and Pineapple Carpaccio (VE) (GF)

Mango Sorbet

Lemon and Garlic Fried Calamari and Chorizo (GFA)

Dressed Rocket and Cherry Tomatoes

Minted Pea Velouté (V/VE) (GFA)

Mini Cheese Toastie



Roast Striploin of Beef (GFA)

Yorkshire Pudding, Rich Red Wine Gravy

(£2 Supplement)

Confit Pork Belly (GF)

Apple Compote, Calvados Jus

Free Range Chicken Supreme (GFA)

Pigs in Blankets, Natural Gravy

Herb Crusted Fillet of Fresh Cod (GF)

Courgettes Frites, Provençal Sauce

Roasted Butternut Squash, Beetroot and Sage Tart (V/VE) (GFA)

Goat's Cheese Glaze, Rocket and Pine Nut Salad, Balsamic Reduction

Accompanied by Seasonal Vegetables plus Duck Fat Roast and Buttered New Potatoes



Eton Mess (GF)

Chantilly Cream, Crushed Meringue, Mixed Berry Coulis

Sticky Toffee Pudding (GFA)

Rum and Raisin Ice Cream

Lemon Crème Brûlée (GFA)

Homemade Shortbread Biscuit

Warm Homemade Chocolate Brownie

White Chocolate or Vanilla Ice Cream

Farmhouse Cheese Board (GFA)

Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits

(£2 Supplement)

*GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.*