

ONE COURSE @ £10.95PP/ TWO COURSES @ £15.45PP/ THREE COURSES @ £17.95PP/COFFEE @ £2.00PP

**STARTERS**

**TOMATO AND BASIL SOUP (V)**

*croutons*

**CHICKEN LIVER PATE**

*Lord Hill chutney, granary toast*

**PAPRIKA DUSTED WHITEBAIT**

*lemon and caper mayonnaise*

**ROSETTE OF MELON (V)**

*fruit terrine, lemongrass and sesame syrup*

**MAIN COURSES**

ALL MAIN COURSES ARE SERVED WITH FRESH SEASONAL VEGETABLES & POTATOES

**ROAST SIRLOIN OF BEEF**

*Yorkshire pudding, pan gravy*

**ROAST TURKEY**

*pig in blanket, stuffing, pan jus*

**ROAST LEG OF LAMB**

*redcurrant & rosemary jus*

**FILLET OF SEA TROUT**

*lemon and tarragon butter sauce*

**VEGETABLE STRUDEL (V)**

*tagine sauce*

**DESSERTS**

**APPLE CRUMBLE (V)**

*custard*

**DARK CHOCOLATE DELICE (V)**

*honeycomb and Chantilly*

**SUMMER FRUITS ROULADE (V)**

*raspberry coulis*

**ICE CREAM AND SORBET (V)**

*traditional and speciality ice creams and sorbets*

**CHEESE BOARD (V)**

*traditional local cheeses, grapes, celery and fruit chutney*

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**FRESHLY BREWED GROUND COFFEE**

*chocolate mints*