

Sunday 10th March 2024

Roasted Garlic Cauliflower Cheese Soup with Croutons, Crusty Bread & Butter
Tian of Prawns and Crab with Lemon Mayonnaise, Rocket & Bloody Mary Dressing
Sauteed Mushrooms in a Herby Cream Sauce on Brioche with a Soft Poached Egg
Triple Cheese Croquettes with Cranberry Sauce
Mushroom, Kale & Chestnut Bon Bons with Cherry Sauce (ve)

Roast Rump of Laveracks Beef, Yorkshire Pudding & Roast Potatoes

Roast Loin of Pork, Yorkshire Pudding, Sage & Onion Stuffing, Yorkshire Pudding,

Roast Potatoes & Crackling

Pesto Crusted Salmon with Roasted Vegetables & Tomato and Basil Sauce Stuffed Chicken Parcel with Red Pepper & Mozzarella wrapped in Streaky Bacon with a Truffled Cream Sauce

Butternut Squash Wellington with Roast Potatoes & Vegetable Gravy (ve)

Homemade Lemon Posset with Lemon Shortbread

Homemade Biscoff Cheesecake with Salted Caramel Sauce & Whipped Cream

Homemade Yorkshire Curd Tart with Clotted Cream Ice Cream

Fresh Fruit Salad with Plant Based Vanilla Ice Cream (ve)

Ice Cream Sundae, Chocolate Flake, Whipped Cream & Raspberry Sauce

£27 for 2 courses £32 for 3 courses