

## TRADITIONAL SUNDAY ROAST MENU

### STARTERS – choice of either:

Chef's Soup of the day with Roll and Butter  
Duck & Orange Pâté served with Garnish and Toast  
Cod Goujons served with Garnish and Dill Sauce Dip

### MAIN COURSE – choice of either:

Prime Welsh Roast Topside of Beef with Yorkshire pudding  
Roast Pembroke Turkey Breast with Pigs in Blankets and Stuffing  
Roast Chicken Breast with chipolatas and Stuffing  
Roast Welsh Leg of Lamb with Mint Sauce  
Roast Leg of Pork with Stuffing and Apple Sauce



*Roast Beef & Chicken served every week, other meats may vary.*

*The above roast dinners are served with a selection of freshly prepared boiled and roast potatoes and seasonal vegetables.*

Deep Fried Breaded Plaice served with Chips & Petit Pois or Vegetables

### VEGETARIAN CHOICES

Vegetable Lasagne served with Chips & Petit Pois or Vegetables  
Nut Roast served with Chips & Petit Pois or Vegetables

### DESSERTS:

Dessert Trolley with a choice of a minimum of three desserts available, these may vary each week.

*Desserts are served with double cream, custard or ice cream.*

### TO FINISH

Tea or Coffee with After Dinner Mints  
*A selection of Twinings Teas are also available, please enquire.*

**THERE IS ALSO AN ALTERNATIVE CHILDREN'S MENU AVAILABLE, PLEASE ENQUIRE.**

TWO COURSES

£12.95

THREE COURSES

£15.95

**CHILDREN**

UPTO THE AGE OF 10 YEARS OLD  
THREE COURSES £11.50

#### ALLERGEN DISCLAIMER:

WE MONITOR THE PRESENCE OF ALL ALLERGENS IN ALL OF OUR PRODUCTS; HOWEVER WE CANNOT GUARANTEE THAT ANY ITEMS ARE FREE FROM TRACES OF THESE INGREDIENTS. IN OUR KITCHENS WE DO PREPARE PRODUCTS CONTAINING ALL ALLERGENS AND UNFORTUNATELY CROSS CONTAMINATION CAN OCCUR. THERE IS AN ALLERGEN LIST AVAILABLE, PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW. PLEASE NOTE WE USE GM VEGETABLE COOKING OIL.