

TRADITIONAL SUNDAY ROAST MENU

THREE COURSES
£15.95

TWO COURSES
£13.95

**OUR EVENING
RESTAURANT MENU IS
ALSO AVAILABLE,
PLEASE ENQUIRE.**

CHILDREN
UPTO THE AGE OF 10 YEARS OLD
THREE COURSES
£11.50

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

STARTERS – choice of either:

Chef's Soup of the day served with Roll and Butter

Pâté served with Garnish and Toast

Haddock Leek & Cheese Fishcakes served with Garnish and Dill Sauce Dip

Fruit Juice (Orange, Cranberry or Pineapple)

MAIN COURSE – choice of either:

Roast British Beef with Yorkshire pudding

Roast Turkey Breast with Pigs in Blankets and Stuffing

Roast Chicken Breast with Chipolatas and Stuffing

Roast Leg of Pork with Stuffing and Apple Sauce

Roast Beef & Turkey served every week, other meats may vary, minimum of three choices.

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

Deep Fried Battered Cod served with Chips & Petit Pois or Selection of Vegetables

VEGETARIAN CHOICES

Vegetable Lasagne or Three Vegetarian Sausages served with Chips & Petit Pois or Selection of Vegetables

VEGAN AND GLUTEN FREE MEALS AVAILABLE, PLEASE ASK.

DESSERTS:

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

Selection of Cheeses & Biscuits

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.



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.