

Father's Day Menu - Sunday 16th of June 2019

Starters

- ∞ Homemade leek and potato soup served with a warm crusty roll and butter
- ∞ Duck liver and orange parfait with Jaffa marmalade, salad garnish and crisp croutes
- ∞ Slow roasted belly pork with a cider, honey and whole grain mustard sauce and apple chutney
- ∞ Deep fried breaded Camembert stuffed with chorizo served with salad garnish

Mains

- ∞ Traditional roast dinner; choose from leg of lamb, pork loin, strip loin of beef or maybe a bit of each.
Served with Yorkshire pudding, roast root vegetables, sage and onion stuffing and gravy.
- ∞ Homemade steak and Irish stout pie topped with a suet and herb crust, served with chips and fresh vegetables
- ∞ Chicken breast stuffed with black pudding wrapped with Serrano ham served with an onion, mushroom, garlic, Dijon mustard sauce and roasted new potatoes
- ∞ Feta, spinach and red onion pancake topped with tomato and basil sauce and mozzarella, served with salad and homemade chips

Desserts

- ∞ Homemade apple and blackberry crumble
- ∞ Homemade zesty Lemon tart with raspberry coulis and Chantilly scroll
- ∞ Sticky toffee and caramel ginger ice cream sundae
- ∞ Small cheese and biscuits; smoked applewood cheddar, Yorkshire blue and mature cheddar cheese, with crackers, apple chutney and celery (*supplement of £2.00*)

Two courses £17.95

Three courses £22.95

ALL DISHES SUBJECT TO AVAILABILITY