

## YOUR SUNDAY



# GUEST

A UNIQUE DINING EXPERIENCE

### STARTERS

#### CHICKEN AND LEEK TERRINE

served with homemade chutney and thick toast

#### SMOKED SALMON

king prawns, whipped horseradish creme fraiche, with rocket and shaved beets

#### GARLIC MUSHROOMS

cheesy garlic sauce served on toasted ciabatta

### ROOM FOR EXTRAS?

CAULIFLOWER  
CHEESE £4.00

SAUTÉED CABBAGE  
AND KALE £3.00

ROAST POTATOES £3.50

PIGS IN BLANKETS £4.00

### MAIN COURSE

#### THE GUEST PLATTER

A generous helping of Roast Turkey, Pork Loin and Topside of Beef.

Yorkshire puddings, pigs in blankets, herb stuffing and crispy crackling

All served with fluffy roast potatoes, seasonal vegetables and red wine gravy

#### PLANT BASED AND CHILDRENS ROASTS AVAILABLE ON REQUEST

### DESSERT

#### APPLE AND PLUM CRUMBLE

served with warm custard or clotted cream ice cream

#### WHITE CHOCOLATE CHEESECAKE

raspberry coulis and mixed berry compote

#### TORTE DELLA NONNA

sweet pastry tart filled with a lemon and vanilla set custard, topped with creme fraiche, summer berries