

Set Choice Menu

Starters

Freshly prepared Cream of Vegetable Soup (V) (GF)

Seasonal Melon served with Mixed Fruits & Mango Sorbet (V VG GF)

Traditional Prawn Cocktail served with Bloody Mary Sauce and Lemon

Chef's Homemade Chicken Liver Pate served with Toasted Ciabatta and Onion Chutney

Creamy Garlic Mushrooms En Croute (V GF)

Main Courses

Braised British Beef with Yorkshire Pudding and a Rich Roasted Gravy (GFA)

Oven Roasted Chicken Breast in a Wild Mushroom & Tarragon Cream Sauce (GF)

Lemon Infused Salmon Fillet with a Dill Cream Reduction (GF)

Stuffed Pepper topped with Goat's Cheese

ALL MAIN COURSES ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES

Desserts

Our Signature Sticky Toffee Pudding with Rich Butterscotch Sauce & Vanilla Ice Cream

Bailey's Crème Brulee served with Homemade Shortbread Biscuits

Chocolate Tart set in a Butter Pastry Case

Jam Roly Poly with Custard

Selection of Yorkshire Cheese with Fruit Chutney and Savoury Biscuits (GFA) – **Supplement of £2.50**

Tea or Coffee & After Dinner Mints

£20.95 per person

(V) – Vegetarian, (VG) – Vegan, (GF) – Gluten Free, (GFA) – Gluten Free Available

We are happy to provide you with allergen guidelines for all our menus, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in other dishes. Wherever possible all our products are freshly prepared using locally sourced ingredients.