**Carvery Menu Package**

**Choose either 2 courses from £17.50 per guest or 3 courses from £19.50 per guest.**

**(Minimum 80 people)**

**We invite you to select one option per course, if you would like to upgrade and offer your guests a choice of meal, this is available at an additional cost of £2.50 per guest.**

 **Dietary requirements can be accommodated at no additional** **cost**

Starters:

* Chefs Homemade Soup, served with a crusty warm roll
* Traditional Prawn Cocktail, served with buttered brown bread
* Pate & Melba Toast, served with dressed side salad & chutney
* Goats Cheese & Caramelised Red Onion Tarts, Served with a dressed salad

Mains: Please choose 3 meats, all meats are served with Traditional Trimmings

* Traditional Roast Topside of Beef
* Honey glazed roasted Gammon
* Roasted Turkey Breast
* Roasted Pork Loin & Apple Sauce
* Roasted Leg of Lamb (Additional charge of £1.50 per person)
* Roasted Sirloin of Beef (Additional charge of £2.50 per person)
* Vegetarian Upon Request

**All Mains are served with Potatoes & Seasonal Vegetables**

Desserts:

* Profiteroles & Chocolate Sauce
* Caramel Apple Pie & Custard
* Strawberry & Prosecco Truffle, Raspberry Ripple Ice Cream
* Brandy Snap Basket, filled with Chantilly Cream & Soft Fruits, Vanilla Bean Ice Cream
* Warm Chocolate Brownie with Vanilla Ice Cream (GF)
* Sticky Toffee Pudding & Toffee Sauce

Our Head Chef is delighted to amend the above dishes to meet your dietary requirements. If you have any special requests or other dishes you may like to choose from then we’ll happily discuss your requirements with you.