

# Carvery Menu

**One Course £19.95. Two courses £24.95. Three courses £29.95.**

**SELECT ONE STARTER, TWO CARVERY MEATS, ONE DESSERT FOR YOUR GUESTS.**

**Additional choices £2.50 per person**

## STARTER COURSE:

**Homemade Soup, (V)**

served with a warm crusty bread roll & butter

**British Duck Liver Parfait with Orange & Cointreau Glaze,**

served with leaf and herb salad, fruity pickle, toasted ciabatta en croute, drizzled with a citrus vinaigrette

**Scottish Smoked Salmon,**

Served with apple slaw, buttered brown bread, leaf & herb salad, capers, wedge of lemon, drizzled with lemon vinaigrette

**Melon & Parma Ham**

Served with a leaf & herb salad, drizzle with balsamic vinegar glaze.

## CARVERY MEAT CHOICES

**Please select TWO meat options for your guests to enjoy, an extra meat choice can be offered at an additional cost of £2.50 per person. (\*\*Additional charge of £2.50 per person)**

**(Our meats are locally sourced, and are hand carved in front of the guests, served with a Yorkshire pudding, pig in blanket and stuffing, guest can help themselves to a varied selection of fresh vegetables.)**

**Traditional Roast Topside of Beef & Horseradish**

**Honey glazed roasted Gammon & English Mustard**

**Roasted Turkey Breast & Cranberry Sauce**

**Roasted Pork Loin & Apple Sauce**

**Roasted Chicken Pieces**

**\*\*Roasted Leg of Lamb & Mint Sauce**

**\*\*Roasted Sirloin of Beef & Horseradish Sauce**

**Vegetarian Upon Request**

**Selection of condiments & sauces**

## DESSERT COURSE:

**Warm Chocolate Brownie,**

Served with vanilla bean ice cream & chocolate sauce.

**Raspberry & White Chocolate Delight**

Served with vanilla bean ice cream, lacerated berries & chocolate pencil.

**Sticky Toffee Pudding,**

Served with vanilla bean ice cream & toffee sauce.

**Caramel Apple Pie**

Served with a warm custard sauce.

**If you have any special requests or other enquiries about dishes you may like to choose our Head Chef will happily discuss your requirements with you.**