Sunday 6th August

Starters:

Duck and orange pate

Homemade prawn cocktail

Main Courses:

Hand carved roast beef with yorkshire pudding

Hand carved roast chicken

Pan-fried filet of salmon served on a bed garlic and rosemary kale

Nut roast wellington (V)

All main courses will be served with roast potatoes, Green beans , puree swede, green cabbage , honey roasted carrots

Served with a homemade gravy.

Desserts:

A choice of desserts will be available

Adults

2 course £10.50

(main & dessert)

3 courses £12.95

Children's

Choice of beef / chicken / sausage plus a dessert £7.95.

PLEASE ORDER YOUR MAIN MEAL AT THE BAR, THEN ALLOW OUR WAITRESS TO TAKE YOUR DESSERT ORDER AT THE TABLE