

Sunday 23rd July

STARTERS:

HOMEMADE BRUSCHETTA (V)
HOMEMADE PRAWN COCKTAIL WITH MARIE ROSE SAUCE

MAIN COURSES:

HAND CARVED ROAST BEEF WITH YORKSHIRE PUDDING
HAND CARVED TURKEY SERVED WITH HOMEMADE STUFFING BALLS
FILET OF COD SERVED ON A BED OF CRUNCHY KALE AND SPINACH WITH WHITE
WINE AND PARSLEY SAUCE
CRANBERRY AND GOATS CHEESE TART (V)

ALL MAIN COURSES WILL BE SERVED WITH ROAST POTATOES, GARDEN PEAS,
PUREE SWEDE, GREEN CABBAGE, HERBED BABY POTATOES

SERVED WITH A HOMEMADE GRAVY.

DESSERTS:

ADULTS	A CHOICE OF DESSERTS WILL BE AVAILABLE
2 COURSE £10.50	CHILDREN'S
(MAIN & DESSERT)	CHOICE OF BEEF / CHICKEN / SAUSAGE PLUS
3 COURSES £12.95	A DESSERT £7.95.

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