Sunday 18th November

Starters:

Crispy cod bites with Tatar sauce
Homemade leek & potato soup (v) (gf)

Main Courses:

Hand carved roast beef with Yorkshire pudding
Hand carved roast turkey served with homemade stuffing
Roast tuna steak served with a caper & cumin sauce
Baked nut roast (vg)

All main courses will be served with roast potatoes, garden peas, creamed mashed potato with sautéed leeks, pureed swede & braised red cabbage

Served with a homemade gravy.

Desserts:

A choice of desserts will be available

Adults
2 course £11.95
(main & dessert)
3 courses £14.95

Children's
Choice of beef / chicken / sausage plus a dessert £8.50.

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