



SAMPLE EVENING CARVERY MENU

Tomato Bruschetta
with Balsamic Glaze (V)

Flaked Ham Hock and Parmenter Potatoes
with Hollandaise and Wholegrain Mustard Dressing

Prawn Dill and Lemon Mousse
with Melba Toast and Dressed Leaves

Creamy Garlic Mushrooms
with Grilled Ciabatta (V)

Pea, Mint and Ham Soup
with Horseradish Cream

ooOoo

OUR CHEF WILL BE PLEASED TO CARVE FOR YOU

Sugar and Maple baked Ham
served with clementine compote

Roasted Leg of Pork
with lashings of Stuffing and Crispy Crackling

Whitby Fish Pie
with a Tarragon Mash Top

Butternut Squash and Goats Cheese Lasagne (V)

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Garlic Roasted Potatoes with Sea Salt
Orchard Thieves Cider Braised Savoy Cabbage

Panache of Market Vegetables

Baby New Potatoes with Chive

ooOoo

Please see Dessert Menu

*Please ask staff about any additional Vegetarian or Vegan dishes that can be cooked to order.
If you are allergic or intolerant to any foods or beverages, please advise a member of staff.*

3 Course including Coffee £27.90 pp

2 Course and Coffee £21.95 pp

(V) Vegetarian (VE) Vegan (GF) Gluten Free

