

SAMPLE EVENING CARVERY MENU



STARTERS

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

Pea, Mint and Ham Soup with Horseradish Cream



MAINS

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)

Garlic Roasted Potatoes with Sea Salt

Orchard Thieves Cider Braised Savoy Cabbage

Panache of Market Vegetables

Baby New Potatoes with Chive

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 £29.95 pp 2 Course and Coffee £23.95 pp