



November MARQUEE MENU

A TRADITIONAL ROAST WITH A WARM WELCOME

2 COURSES

£18.50

3 COURSES

£23

STARTERS

Classic Prawn Cocktail

Marie Rose sauce,
crisp lettuce &
brown bread

Country Terrine

Homemade terrine
with spiced chutney
& toasted brioche

Soup of the Day

Freshly made soup
served with warm bread
& butter (V)

MAINS

Roast Beef

Succulent, slow-roasted
British beef

Roast Chicken

Traditional roast chicken
with sage & onion stuffing

Beef Wellington

Prime beef wrapped in
golden puff pastry

SERVED WITH ALL OF YOUR CARVERY TRIMMINGS

Yorkshire puddings, roast potatoes, seasonal vegetables,
stuffing, gravy and all the traditional trimmings

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce &
vanilla ice cream

Chocolate Brownie

Rich chocolate brownie
with chocolate sauce &
vanilla ice cream

Classic Cheesecake

Creamy cheesecake
with a berry compote
& fresh cream



TEA OR COFFEE INCLUDED

GOOD FOOD BRINGS PEOPLE TOGETHER