

£32 per person
Our normal childrens menu will be available

Starters

Celeriac and Apple Soup, Sourdough Bread VEO GFO
Salt & Pepper Pork Belly Bites, Hoisin Drizzle GF
Beetroot and Goats Cheese Salad, Candied Walnuts, Balsamic Glaze V GF
Smoked Salmon & Prawn Cocktail, Wholemeal Bread
Chicken and Ham Terrine, Tarragon Mayo, Crostini
Creamy Garlic Mushrooms, Garlic Bread V

Alains

Staffordshire Roast Sirloin of Beef, Yorkshire Pudding GFO Slow Roast Porchetta, Apple Sauce GF Homemade Steak and Ale Pie Roast Turkey Crown, Stuffing GFO Homemade Nut Roast, Veg Gravy v GF

All served with creamed potatoes, roast potatoes, roast carrot and parsnip and family service veg

Sea Bass Fillet, Crushed New Potatoes, Tenderstem Broccoli, Lemon and Caper Butter GF Wild Mushroom Risotto, Parmesan, Garlic Bread VEO

Desserts

Vanilla Cheesecake, Berry Compote, Chantilly Cream Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream v GF Chocolate Brownie, Chocolate Soil, Chocolate Drizzle, Salted Caramel Ice Cream v GF Crème Brûlée, Homemade Shortbread v Bread and Butter Pudding, Warm Custard v Trio of Ice Creams v veo GFO

Choose from: Vanilla, Chocolate, Strawberry, Mint Choc Chip, Salted Caramel, Lemon Sorbet (ve) and Raspberry Sorbet (ve)