



## November Sunday 2 course Event Menu

Freshly baked bread with salted butter

### Starter

Tomato and Basil soup 'Ve' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Home cured Scottish salmon gravadlax, homemade brown bread, beetroot lemon mayonnaise 'GFA' 'DF'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil

Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

### Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

Roast lamb rump, mint crust, Tenderstem broccoli, Dauphinoise potatoes, red wine jus

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish with chunky chips

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus

Roasted loin of pork, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus

Vegan nut roast, roast parsnip, seasoned vegetable

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'VE'

**add grilled Halloumi (optional)**

**£29.99 per person**

### Additional Sides

Tenderstem broccoli, almond flakes, fresh chilli 'DF'	3.99
Cauliflower cheese 'GFA'	3.99
French Fries 'GF'	3.99
Aspen Fries (Parmesan and Truffle) 'GF'	4.99
Onion rings	3.99
Mixed leaf side salad	4.99

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan "VEA Vegan available'

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce. We cannot guarantee any of our food will contain no nut or any other allergic irritant.