

Sunday 15th September 2019

Starters

French Onion Soup with Cheese Crouton Soup

Classic Riverside Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread

Chicken Liver Pate with Ciabatta Toast & Onion Chutney

Mini Anti Pasta with Rocket Salad

Trio of Melon with Raspberry Sorbet & Mango Coulis

Mains

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Gravy

Roast Leg of Lamb and Mint Gravy, Roast Potatoes and Yorkshire Pudding

Roast Leg & Thigh of Norfolk Turkey, Bacon Roll, Sage & Cranberry Stuffing
Roast Potatoes, Yorkshire Pudding & Gravy

Salmon En Croute with Chive Butter Sauce & Crushed New Potatoes

Roasted Vegetable Cannelloni, Basil and Tomato Sauce,
Pea Shoot and Parmesan Salad

*All Served with
Cauliflower & Broccoli Cheese
Honey Roasted Parsnips & Carrots*

Desserts

Baked New York Cheesecake, Milk Chocolate Sauce

Warm Chocolate Brownie
Yard Farm Vanilla Ice Cream

Raspberry Eton Mess, Raspberry Coulis

Tiramisu Mothers Fingers Soaked in Espresso Coffee,
Mascarpone, Cocoa, Whipped Cream

Local and Imported Cheese Selection, Savoury Crackers with
Plum Chutney, Grapes and Celery

Main Course £12.95 Two Courses £18.95 Three Courses £23.95