

Sunday 27th October 2019

To Start

Roasted Pumpkin Soup, Curry Oil and Croutons

Breaded Crumbed Baked Brie, Red Onion Marmalade and Mixed Leaf Salad

Chicken and Tarragon Croquette, Chorizo and Butternut Squash Puree

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

Sautéed Mushrooms and Stilton Cream on Toasted Ciabatta Bread

Mains

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

Roast Loin of Pork, Crackling, Roast Potatoes, Yorkshire Pudding and Gravy

Minted Lamb and Root Vegetable Pie, Mashed Potato and Minted Red Wine Gravy

Filo Wrapped Salmon Fillet, New Potatoes and Crayfish White Wine Cream

Roasted Pepper, Sundried Tomato and Goats Cheese Risotto, Balsamic Reduction and Rocket

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

Desserts

Steamed Chocolate Chip Pudding, Toffee Custard

Peanut Butter Cheesecake, Dark Chocolate Sauce and Strawberry Jam

Spiced Orange Crème Brulee, Sable Biscuit

Classic Forest Fruit Eton Mess

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

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