**The Classic Menu**

**Starters**

Soup of your choice served with a crusty roll & butter.

Apply, prawn & celery cocktail served with crisp salad, brown bread & butter.

Duck & orange pate, salad garnish, crusty French stick with butter and homemade fruit chutney.

Melon & fruits of the forest cocktail drizzled with a duo of mango & raspberry coulis (Best season between May & September).

**Main Courses**

Roast topside of beef &homemade Yorkshire pudding served with rich roast gravy & English mustard.

Succulent slow roast shoulder of pork with an apricot stuffing served with a rich roast gravy & Bramley

apple sauce.

Roast breast of chicken with sage & onion stuffing & rich roast gravy.

Baked fillet of salmon with a fine herb crust, served with a white wine cream.

**All served with a choice of potatoes & seasonal vegetables**

**Chef will be pleased to cook a meal of choice for any special dietary requirements.**

**Desserts**

Homemade Bramley apple & cinnamon crumble served with vanilla custard.

Homemade sticky toffee pudding with toffee sauce & vanilla ice cream.

Steamed syrup sponge served with vanilla custard.

The classic Sherry Trifle.

**Coffee or Tea with Mints**

**£19.95 per Head**

**Food Allergies and Intolerances: Before you order your food please speak to our staff if you want to know about any ingredients.**