

FATHER'S DAY FAMILY CARVING MENU

SUNDAY 15TH JUNE 2025

TO START

Roasted Tomato Soup (df, gf, v, vg)

Chicken Liver Pâté

with toasted brioche bread, balsamic vinegar, red onion marmalade and dressed mixed leaves
(*gf adaption available)

Panko Breaded Fish Cake

with pea and mint purée and pea shoots (*gf adaption available)

Breaded Halloumi Fries

with sweet chilli mayo (v)

Heritage Tomato Salad

with toasted pine nuts, pickled beetroot purée and rocket leaves (df, gf, v, vg)

Crudites

including cucumber, carrot and red pepper batons served with flat bread slices and humous (df, v, vg)
(*gf adaption available)

MAIN COURSE

Served directly to your table, on a chopping board, ready for your Head Chef to carve:

Topside of Beef (df, gf)

Whole Roasted Chicken infused with lemon and thyme (df, gf)

Honey Glazed Gammon (df, gf)

Please choose only 1 roast joint for the whole party

All accompanied with a home-made meat jus, Yorkshire puddings, bowls of goose fat roasted potatoes and unlimited seasonal vegetables including carrots, broccoli, sugar snaps and braised white cabbage

ALTERNATIVE VEGETARIAN MAIN COURSE OPTION

Stuffed Baked Pepper with Sundried Tomato and Vegan Feta Cheese Risotto

served with a tomato coulis (df, gf, v, vg)

DESSERT

Traditional Lemon Tart

with Chantilly cream (v)

Chocolate Profiteroles

with candied oranges (v)

Salted Caramel Brownie

with vegan ice cream (gf, df, v, vg)

Selection of British Cheeses

with celery, grapes, and chutney (v) (*gf adaption available)

Selection of Ice Cream (gf, v)

(*df, vg adaption available)

TEA OR COFFEE

£39.50 PER PERSON

INCLUDES LIVE ENTERTAINMENT AND A FREE BEER FOR DAD

DF – Dairy Free GF – Gluten Free V – Vegetarian VG – Vegan

**Some of the menu can be adapted for intolerances on request. Please ask for further details*