

FATHER'S DAY TRADITIONAL SUNDAY MENU

SUNDAY 21ST JUNE 2026

TO START

Sweet Potato, Red Pepper and Coconut Soup

with a paprika and cheese scone (v)

(*can be adapted for gf, df, vg)

Chicken Liver Pâté

with toasted brioche, red onion marmalade and dressed mixed leaves (df)

Prawn Cocktail

with Marie Rose sauce, iceberg lettuce and bread and butter

(*can be adapted for gf & df)

Heritage Tomato Salad

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

MAIN COURSE

Thyme and Mustard Marinated Topside of Beef

with Yorkshire pudding, roasted potatoes, seasonal vegetables

and a red wine and bay leaf beef jus

(*can be adapted for gf & df)

Roasted Chicken Supreme

with a sage and onion stuffing, a maple syrup glazed pig in blanket, roasted potatoes,

seasonal vegetables and a chicken and thyme jus (df)

(*can be adapted for gf)

Pan Seared Cod Fillet

served with wilted spinach, Kentish new potatoes, tomato concasse and beurre blanc sauce (gf)

Roasted Gnocchi

served with a tomato coulis, basil, sundried tomatoes and feta cheese (df, gf, v, vg)

DESSERT

Traditional Treacle Tart

with vanilla pod ice cream (v)

Dark Chocolate Fondant

with choc chip ice cream (gf, v)

Carrot Cake

with pistachio frosting, raspberry coulis and fresh raspberries (df, v, vg)

Selection of British Cheeses

with celery, grapes, and chutney (v)

(*can be adapted for gf)

COFFEE AND PETIT FOURS

£40.00 PER PERSON

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