

BUFFET MENU 4 (£11-95)

(3 course carvery)

Starters choice of
Chef's special home made soup

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Creamy garlic mushrooms

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Honeydew melon with fruit

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Prawn cocktail

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Main course carvery choice of two meats

Beef, turkey, pork, apricot-glazed gammon

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Yorkshire puddings

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Roast and new potatoes

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Selection of seasonal vegetables

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Gravy made from meat juices

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Desserts choice of

Apple crumble and chef's special home made custard

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Chocolate fudge cake

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Treacle sponge and chef's special home made custard

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Ice cream sundae

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Cheese and biscuits available at extra £2.50 per person

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Coffee and Petit fours available at extra £1 per person

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Variations to this menu can be made; please ask when booking

Vegetarian options available; please ask when booking

NB All food served cannot be guaranteed nut free