

TABLE D' HÔTE SAMPLE MENU

STARTERS

Chicken and Sweetcorn Soup
served with a selection of bread rolls

Prawn Cocktail
presented in a scallop shell with Marie Rose sauce

Trio of Melon
served with berry compote

Chicken Liver Pate
served with homemade chutney, salted crostini and salad garnish

MAINS

Roast Topside of Beef
served with Yorkshire pudding, horseradish sauce, gravy and roast potatoes

Roast Turkey
served with sage and onion stuffing, gravy, cranberry sauce and roast potatoes

Whole Grilled Sole
topped with prawns and served with buttered baby potatoes

Mixed Pepper and Tomato Chilli
served with basmati rice

All the above are served with the Chef's choice of seasonal vegetables and potatoes.

DESSERTS

Jam & Coconut Sponge
served with custard

Mixed Berry Pavlova

Chocolate Dipped Profiteroles

Trio of Cheeses
brie, stilton and cheddar

A selection of Yarde Farm Ice Creams
choose any three from: chunky Belgian chocolate, strawberry, clotted cream, rum & raisin and salted caramel. Single portion tub of diabetic vanilla also available.

For any information regarding allergies please speak to one of our restaurant staff.