



EST 2018

SUNDAY ROAST MENU

STARTERS

Traditional prawn cocktail, malted bread

Celeriac soup, green apple & walnut dressing, toasted soda bread

Chicken liver parfait, preserved cherries & toasted brioche

ROASTS

Sirloin of beef, horseradish crème fraîche

Free range chicken breast, pork & apricot stuffing

Slow cooked pork shoulder, baked apple sauce

Homemade nut roast, slow cooked onion & rosemary gravy

All served with seasonal greens with confit garlic, honey & mustard
roasted carrots, beef fat roast potatoes & yorkshire pudding

DESSERTS

Spiced apple & cinnamon oat crumble, vanilla ice cream

Crème brûlée, shortbread

Tiramisu

CHEESE

Ashmore Cheddar, chutney, rye crackers

EXTRA SIDES

Braised red cabbage

Yorkshire pudding

Beef fat roast potatoes

Seasonal greens

Honey & mustard roasted carrots

Vinatage Barbers cauliflower cheese