

Sunday Set Menu

This is available for your special occasion for tables of 10 or more

Homemade farmhouse vegetable soup served with a crusty roll

Homemade duck and Cointreau pate
served with red onion chutney and finger toast

Breaded mushrooms filled with mozzarella and served with redcurrant sauce

King prawn and avocado cocktail with a dijon mustard and lemon mayo dressing
served with a lemon wedge

Breaded brie wedges served with cranberry sauce
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Roast topside of beef with yorkshire puddings

Roast Staffordshire turkey, stuffing and chipolata sausage

Hickory chicken

Butterflied chicken breast topped with bacon, melted cheddar and barbecue sauce

Slow roasted Pork Belly

Served with red onion chutney and an apple cider sauce

Oven baked salmon fillet
topped with a herb crust, served with hollandaise sauce

Home-made vegetable nut roast served with vegetarian gravy

Vegetable and coconut red thai curry
Served with rice and chips

all served with new and roast potatoes and seasonal vegetables unless stated

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Alabama chocolate fudge cake

Sticky toffee pudding

Bailey's crème brulee

White chocolate and raspberry cheesecake

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Coffee and mints

£27.95 2 Courses

£33.95 3 Courses

***Please note we require guests to pre-order and pay the balance 7 days in advance
with a £5 per head deposit paid upon booking***

Sunday Set Menu Dietary Requirements

Homemade farmhouse vegetable soup served with a gluten free roll (gf, df, vegan)

Homemade duck and Cointreau pate served with red onion chutney
and gluten free roll (gf)

pan-fried garlic mushrooms (gf, df, vegan)

Fanned melon served with forest fruits and fruit coulis (gf, df, vegan)

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Roast topside of beef with gluten free gravy (gf, df)

Roast Staffordshire turkey gluten free gravy (gf, df)

Slow roasted Pork Belly
Served with red onion chutney and gluten free gravy

Hickory chicken (gf)
Butterflied chicken breast topped with bacon, melted cheddar and barbecue sauce

Oven baked salmon fillet (gf)
served with hollandaise sauce

Home-made vegetable nut roast served with vegetarian gravy (df, vegan)

Vegetable and coconut red thai curry (gf, df, vegan)
Served with rice and chips

all served with new and roast potatoes and seasonal vegetables

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Chocolate and raspberry torte (gf, df, vegan)

Apple and cinnamon crumble (gf)

Sticky toffee Pudding (df, vegan)

Chocolate truffle brownie (gf, df, vegan)

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Children's Sunday menu

available for children only up to 11 yrs old

butchers pork sausages, chips and peas

homemade chicken goujons, chips and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

Roast beef and yorkshire pudding

Roast turkey, stuffing and chipolata

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kid's ice-cream sundae

chocolate fudge cake

£12.95

Set Sunday Menu 2025

Please complete one form for all guest's pre-orders and return to us along with the total balance 7 days prior to the meal.

Name Covers

Date Arrival time Sit down time

Starter	Dietary requirements	Kids menu
Soup	Soup df, gf, ve	
Pate	Pate gf	
Mushrooms	Pan fried mushroom gf, df, ve	
Prawn cocktail		
Brie wedges		
Mains		
Roast Beef	Roast beef gf, df	Kids sausage
Pork	Pork gf, df	Roast beef
Salmon	Salmon gf	Kids chick goujons
Roast turkey	Roast turkey gf, df	Kids turkey
Hickory chicken	Hickory chicken gf	Kids scampi
Nut Roast	Nut roast df, ve	Kids veggie saus
Veg Curry	Veg curry gf, df, ve	
Desserts		
Chocolate Fudge	Choc and rasp tort gf, df, ve	Kids fudge cake
Sticky toffee	Apple and cinnamon crumble gf	Kids ice cream
Crème brulee	Sticky toffee pudding gf, df, ve	
Cheesecake	Chocolate brownie truffle gf, df, ve	

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Total 2 courses x £25.95

Total 3 courses x £31.95

Children's x £9.95

Deposit

Balance