

September 8th Lunch

Mains

Roast Sirloin of Beef

Yorkshire Pudding, Roast Potatoes, Carrots and Parsnips, Seasonal Greens, Gravy

Roast Breast of Chicken

Creamed Potatoes, Tenderstem Broccoli, Buttered Cabbage, Mushroom Gravy

Sea Bass

Crushed New Potatoes, Seasonal Greens, Caper Butter

Pea & Herb Risotto

Goats Cheese, Pine Nuts

Dessert

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

Vanilla Panna Cotta

Mixed Berry Compote, Honeycomb

Local Cheese Board

Biscuits, Chutney, Grapes, Celery

English Breakfast Tea and Cafetiere Coffee

