Afternoon Tea

Served Daily from Midday

£20.95pp



Sandwiches Served on White and Granary Bread

Fillings include Honey Roast Ham, Mature Cheddar and Pickle, Cucumber and Sea Salt, Scottish Smoked Salmon and Cream Cheese

Fresh Scone with Clotted Cream & Strawberry Jam

Selection of Irresistible Mini Cakes & Sweet Treats

UNLIMITED TEA & COFFEE

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS UPON BOOKING. 24 HOURS NOTICE NECESSARY. FULL PAYMENT REQUIRED UPON BOOKING



Boxing Day Lunch

12PM - 4PM

ADULTS £39.95

CHILDREN
(4-12 YEARS)
£27.95

INCLUDES 3 COURSE MEAL



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	PATE	Sour	MUSHROOM TART	PRAWN COCKTAIL	BEEF	CHICKEN	SALMON	AUBERGINE	CHICKEN GOUJONS	TARTE AU CITRON	APPLE PIE	CHOC MOUSSE	BAKED CHEESECAKE	FRUIT SALAD	CHILDREN'S ICECREAM	TAY K
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01977600550









STARTERS

ARDENNES PATE (GFO) | COURSE PORK LIVER PATE SERVED WITH CARAMLISED RED ONION AND TOASTED FOCACCIA

ROASTED TOMATO AND RED PEPPER SOUP (VG, GFO) | SERVED WITH CRUSTY BREAD

ASPARAGUS AND WILD MUSHROOM TART (V) | WITH A CRISPY POACHED EGG AND HOLLANDAISE SAUCE

CLASSIC PRAWN COCKTAIL (VG, GF) | WITH A COGNAC FLAVOURED MARIE ROSE SAUCE

MAINS

ROASTED SILVERSIDE OF BEEF (GFO) | SERVED WITH A LARGE YORKSHIRE PUDDING AND RED WINE GRAVY

ROAST CHICKEN SUPREME | FILLED WITH BRIE AND CRANBERRY, WRAPPED IN STREAKY BACON

GRILLED SALMON STEAK (GF) | WITH WILTERED SPINACH AND HOLLANDAISE SAUCE

BAKED AUBERGINE (VG, GFO) | FILLED WITH ORZO PASTA AND MEDITERRANEAN VEGETABLES AND A TOMATO SALSA

CHILDREN'S CHICKEN GOUJONS | WITH CHIPS & BEANS

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TARTE AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES

HOT APPLE PIE | WITH VANILLA CUSTARD AND ROASTED BABY APPLES

HOMEMADE CHOCOLATE MOUSSE (GFO) | WITH A SHORTBREAD BISCUIT

BAKED CHEESECAKE (GFO) | WITH FRUIT COULIS AND CHOCOLATE SHAVINGS

MACARATED FRUIT SALAD (VG, GF) | WITH VEGAN ICE CREAM

CHILDREN'S ICECREAM | SELECTION OF VANILLA & CHOCOLATE

Dishes may contain dairy products and nuts.

Any Allergen/dietary requirements can be catered for by prior arrangement with our head chef.

(V) - Vegeterian | (VG) - Vegan | (GF) - Gluten Free | (GFO) - Gluten Free Option