

<u> Soxing Day Lunch 2024</u>

(v – Suitable for vegetarians, vg – Suitable for vegans, gf – gluten free, cn – contains nuts) £35.00 per person, £25.00 for ages 8-12, £20.00 for ages 3-7.

## Starters

Duo of Melon with Dragon fruit and Champagne Sorbet (v,vg,gf)

Leek & Potato Soup, Chive Crème Fraiche (v,vg,gf)

Farmhouse Pâté, Ale Chutney, and Ciabatta

Tomato, Mozzarella, Wild Rocket, Balsamic & Green Pesto (v, gf, cn)

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## Mains

Breast of Turkey Served with a Yorkshire Pudding, Stuffing, Pigs in Blankets, Roast Potatoes, Winter Vegetables & Gravy

Sirloin of Beef Served with a Yorkshire Pudding, Pigs in Blankets, Roast Potatoes, Winter Vegetables & Gravy

> Vegetable Lasagne Verdi (v) Served with a selection of Potatoes & Vegetables from the Carvery

Red Lentil & Chickpea Bake, Mediterranean Vegetable Casserole (v, vg, gf) Served with a selection of Potatoes & Vegetables from the Carvery

(Please order v or vg with starters)

\* Desserts

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Hot Sticky Toffee Pudding with Toffee Sauce (v)

Lemon Cheesecake with fresh Raspberries (v)

Chocolate Fudge Cake with Chantilly Cream (v)

Vanilla or Mixed Ice Cream (v, gf) (vg upon request)

Cheese & Biscuits (v)

Fresh Fruit Salad (v, vg, gf) with pouring Cream (v,gf)

All bookings have been pre-paid so todays bill will just be for your drinks only. We have not included a gratuity in your pre-paid charge.