

1 COURSE – £17.95

2 COURSE – £22.95

3 COURSE – £27.95

STARTERS

Smoked Salmon and Prawn Cocktail

Baby Gem Lettuce -Marie Rose Sauce -Brown Bread and Butter

Chicken Liver Parfait

Toasted Brioche –Red Onion Jam – Savoury Granola

Soup of the Day

Home Baked Bread

Crispy Confit Duck Salad

Cherry Gel – Fig and Pear Salad

Grilled Haloumi Stack

Mediterranean Vegetable Ratatouille – Balsamic Reduction

MAINS

Walton Lodge Pork Loin

Roast Potatoes -Roast Root Vegetables -Stuffing -Pan Gravy

Roast Sirloin of Walton Lodge Beef

Roast Potatoes -Roast Root Vegetables -Yorkshire Pudding -Seasonal Vegetables
Pan Gravy

Roasted Chicken Breast

Sage and Onion Stuffing -Roast Potatoes -Seasonal Vegetables -Pan Gravy

Oven Roasted Cod Fillet

Creamed Potatoes -Braised Leeks -Peas -Mussel Cream Sauce

Butternut Squash and Goats Cheese Risotto

Pumpkin Seeds - Spinach

DESSERTS

Glazed Lemon Tart

Raspberry Sorbet – Meringue – Shortbread

Sticky Toffee Pudding

Salted Caramel ice Cream – Toffee Sauce

Chocolate Delice

Mint Chocolate Chip Ice Cream – Chocolate Sauce

Coffee and Tonka Bean Cheesecake

Champagne Sorbet – Fresh Strawberries

Selection of Cheese and Biscuits

Crackers –Chutney

All our Dishes are available for takeaway

(gf) - Can be tailored to gluten free, not all dishes are as standard. Please inform a member of our team of any specific dietary requirements or allergies. Head Chef – Lindsey Divens.

Thank you, we appreciate your custom.