

# ADULT MENU

## Starters

Leek & potato soup with watercress pesto and bread (v/gfa)

Duck liver pate, apple chutney, warm brioche (gfa)

Pea & truffle risotto, parmesan shavings and pea cress (v/gf)

Salt & pepper squid, rocket leaves and sriracha mayonnaise

#### Mains

English leg of lamb rubbed with lemon & mint Topside of Ashdale beef Dingley Dell loin of pork, crackling, stuffing and apple sauce

All served with thyme roast potatoes, Yorkshire pudding, seasonal vegetables and roasting juice gravy (gfa)

Baked loin of cod on a vegetable & butter bean ragu (gf)
Vegetable cottage pie with seasonal vegetables (v)
Chicken & sweetcorn pie with puff pastry top, baby potatoes
and seasonal vegetables

## Desserts

Apple & cinnamon crumble with custard
Raspberry creme brulee with biscotti biscuits (gfa)
Tuscan chocolate cake with pouring cream
Berry Eton mess (gf)
Marmalade cheesecake with arabesque wafer





# CHILDREN'S MENU

Starters

Leek & potato soup and bread (v/gfa)

Vegetable crudites & hummus

Garlic & cheese ciabatta

Mains - mini roasts

British leg of lamb rubbed with lemon & mint

Topside of Ashdale beef

Dingley Dell loin of pork, crackling, stuffing and apple sauce

All served with thyme roast potatoes, Yorkshire pudding, seasonal vegetables and roasting juice gravy (gfa)

Mac 'n' cheese Fish goujons with chips and gardens peas

Desserts
Chocolate brownie with vanilla ice cream
Strawberry ice cream sundae
Berry Eton mess

