3 Course Set Menu £38 Per Person Deposit £10 per person Children under 12 years 2 courses Roast & Dessert £16 each



Crispy Pork Bon Bon with BBQ Sauce (Breaded pulled pork) (DF)

Haddock Fish Cakes With Pickled Cucumber, Capers, Chorizo Mayonnaise

Smoked Mackerel Pate With Horseradish Mayonnaise, Toasted Sourdough (GF on request)

Whipped Goats Cheese With Marinated Tomatoes, Basil, Lemon, Garlic & Herb Flatbread (GF on request)

> **Roasted White Onion Soup** With Crispy Onions, Bread (VG on request)

MAINS

Roast Breast of Turkey with Stuffing Served with Pigs in Blankets, Creamed Potatoes, Vegetables and Gravy

Roast Topside of Beef & Yorkshire Pudding Served with Roast Potatoes, Mashed Potatoes, Vegetables and a Rich Beef Gravy

Slow Cooked Belly Pork, Sage & Cider Sauce (GF) Served with Apple Sauce, Bubble & Squeak, Crackling and Vegetables

Pan Roasted Sea Bass (GF) Served with Crushed New Potatoes, Olives, Cherry Tomatoes, Spinach and Seaweed

> Mushroom, Tomato & Thyme Jam Tart (VG) Served with Crispy Rocket, Mixed salad and New Potatoes

DESSERTS

Black Forest Roulade (VG) Served with Cream, Black Cherries, Chocolate Sauce, Raspberry Coulis and Vanilla Ice Cream

> **Coconut Panna Cotta (GF, DF, VG)** Served with Blueberries and Maple Syrup

Fresh Fruit Pavlova (GF) Served with Meringue, Chantilly Cream, Fresh Berries and Duo of Fruit Coulis

Baked White Chocolate Cheesecake Served with Biscuit Base, Chantilly Cream and Chocolate Sauce

Rich Chocolate Brownie Served with Dark Chocolate Sauce and Vanilla Ice Cream

Please talk with a member of staff if you have any allergens or intolerances

THE PYEWIPE