

Great British Roast Carvery

The Great British Roast Carvery is a selection of traditional English roast meats carved by the chef to your plate. The carvery is served with a range of complements, great for any family occasion. £13.75 per person.

Low number surcharge of £50 applies for less than 20 people

Choose two meats to have on the day from the following;

Turkey crown

Pork loin

Rolled lamb leg

Topside of beef

Honey glazed gammon

Three nut wellington (V)

Every carvery cannot be without

Roast potatoes

Yorkshire puddings

Honey glazed parsnips and carrot

Beans, peas and broccoli

Accompanying sauces, stuffing and
gravy

Choose two desserts to have on the day from the following;

Sticky toffee pudding with toffee sauce

Jam roly poly

Apple and mixed berry crumble

Baked Vanilla cheesecake with passion fruit
coulis

Brioche bread and butter pudding

All served with custard or cream

Make it three courses by adding a starter for an extra £3.75per head. Choice of two.

- Soup of the day - Pork, apple and calvados pate – Beetroot and goats cheese salad – Prawn tian -

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.