



## Sample Occasion Menu

Please note that although some of our dishes contain gluten; allergen 6, they can be altered to make them gluten friendly.

Allergen Information- (1 & 2) = Shellfish, Crustaceans, Molluscs (3) = Fish (4) = Peanuts (5) = Nuts (6) = Cereals containing Gluten (7) = Milk Products (8) = Soya (9) = Sulphur (10) = Sesame Seeds (11) = Eggs (12) = Celery (13) = Mustard (14) = Lupin

### TO START

#### **Freshly Made Soup of the Day**

*Served with selection of breads*

(6, 7, 9, 12)

#### **Creamy Chicken & Mushroom Vol au Vent**

*Panache of Chicken & Mushroom cooked in a White Wine & Cream Sauce served in Crisp Puff Pastry Case*

(6, 7, 9, 12)

#### **Black Pudding & Chorizo**

*Warm Black Puffing, Chorizo & Mushroom with Ribbon Salad, Honey & Mustard Dressing*

(6, 11, 13)

### MAIN EVENT

#### **Roast Turkey & Baked Ham**

*Served with Creamy Mash and House Gravy*

(6, 7, 8, 9, 10, 11)

#### **Roast Sirloin of Beef**

*Served with Creamy Mash and House Gravy*

(6, 7, 8, 9, 11, 13)

#### **Fillet of Salmon**

*Served with Creamy Mash and Dill Cream Sauce*

(1, 2, 3, 7, 9)

#### **Breaded Breast of Chicken**

*Served with Creamy Mash and Pepper Sauce*

(7, 8, 9, 11, 13)

#### **Vegetarian Option**

*Please ask your server*

All of the above served with Seasonal Vegetables & House Potatoes

### SOMETHING SWEET

#### **Trio of Desserts**

(6, 7, 8, 9, 11)

Freshly Brewed Tea & Coffee