Sunday 25th November

Starters

Wild Mushroom Soup with Crusty Bread

Ham Hock & Duck Terrine with Chutney

Smoked Haddock & Leek Pasty with Fennel Tartare Sauce

Vodka & Watermelon Cocktail

Main Courses

Roast Topside of Welsh Beef & Yorkshire Pudding

Roasted Chicken Supreme with Bread Sauce

Roasted Loin of Free Range Pork with Apple Sauce & Crackling

All above served with Roast Potatoes, Roast Parsnip, Carrot & Swede Mash & rich Gravy

Lentil & Walnut Shepherds pie topped with Root Vegetable Mash and Onion Gravy

Baked Salmon with a Creamy Watercress Sauce and Crushed New Potatoes

Desserts

Garden Fruit Crumble & Custard

Clementine Parfait

Pear & Almond Frangipane Tart with Crème Anglaise

Rich Chocolate Mocha Pot