

## Father's Day

Meals must be pre-booked; a £10 non-refundable deposit is required to secure your booking. 2 courses £20.00  $\mid$  3 courses £25.00

Child's roast beef or roast pork, with two scoops of ice cream for dessert £10.00 (Children's and vegan/vegetarian menu will also be available)

## Starters

Roast tomato, red pepper and basil soup with parmesan cheese straws

Ham hock and local asparagus terrine, with apple and cider chutney and chargrilled toast

Buffalo mozzarella, vine ripened tomato and fresh herbs from the garden with olive oil

and balsamic syrup

Oak smoked salmon and prawn cocktail, baby watercress and buttered brown bread Baked baby camembert with fresh rosemary and truffle oil with garlic baguette

## Mains

(All with fresh seasonal vegetables and cauliflower cheese)

Roast 28 day dry aged beef, Yorkshire pudding, duck fat roast potatoes and a red wine gravy

Roast loin of free range pork (Dingley Dell), Yorkshire pudding, duck fat roast potatoes

and a red wine gravy

Free range chicken breast with dauphinoise potatoes, buttered local asparagus and a tarragon sauce

Pan fried cod loin with ratatouille, saffron potatoes and a dill hollandaise sauce

Seasonal vegetable and puy lentil cottage pie with a cheddar mash crust

## Dessert

Sticky toffee pudding, rum and raisin ice cream and toffee sauce

Lutton strawberry Eton mess with clotted cream

Lemon meringue pie with pouring cream and fresh raspberries

A platter of English cheeses with homemade ale chutney, celery, apple and biscuits