



Autumn Gold Laying Up Supper & Prize-Giving 2018

MENU

STARTERS

Prawn & crayfish cocktail with cherry tomatoes & an iceberg lettuce salad (GF)

Chef's home made tomato & basil soup (GF, V)

Pork & apricot terrine with red onion chutney & a creamy mustard dressing

MAINS

Breast of chicken wrapped in bacon with a creamy mushroom sauce & sauté potatoes – the sauce can be served gluten free if specified

Mushroom & brie tart served with salad & new potatoes (V)

Steak & ale pie with new potatoes & seasonal vegetables

PUDDINGS

Profiteroles filled with vanilla cream & draped in a dark chocolate sauce (V)

Eton mess: fresh strawberries, meringue & vanilla cream (GF, V)

Individual apple crumble with cream (V)

CHEESE PLATE

An optional cheese course is also available - £3.50 supplement

V = Vegetarian GF = Gluten Free