

SUNDAY 10TH DECEMBER

SUNDAY CHICKEN

APPETISER

SMOKED HADDOCK VELOUTÉ
CRISPY LEEKS

STARTER

CHICKEN LIVER PARFAIT
GREEN PEPPERCORNS, TOASTED VICTORIAN BREAD, PORT CHUTNEY

MAIN

POT ROAST CHICKEN
STUFFED WITH SUN-DRIED TOMATOES & WRAPPED IN BACON,
SAGE ROAST POTATOES, KALE, FINE BEANS, CELERIAC, CIDER SAUCE

DESSERT

APPLE TART
CINNAMON SORBET

VEGETARIAN & ALTERNATIVE OPTIONS

*WILD MUSHROOM VELOUTE, CRISPY LEEKS
*STUFFED BABY PEPPERS ON TOAST, PORT CHUTNEY
*NUT ROAST STUFFED WITH SUNDRIED TOMATOES & PINE NUTS,
SAGE ROAST POTATOES, KALE, FINE BEANS, CELERIAC, CIDER SAUCE

4 COURSES **£19.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY
£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START
PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.
A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE