

SUNDAY 29TH OCTOBER

ROAST LAMB

A RARE MENU REPEAT FOR THE MANY THAT MISSED
OUT IN JULY!

APPETISER

FRIED SCALLOPS

SWEET PEAS, BACON & PEA SHOOTS

STARTER

PAN FRIED DOVER SOLE

TOMATOES & MUSHROOMS, CAPER & DILL BEURRE NOISETTE

MAIN

SLOW ROAST SHOULDER OF LAMB

CARROT CONFIT, RED ONION, BROAD BEANS, FONDANT POTATO, LAMB JUS

DESSERT

STRAWBERRY TRIFLE

DAIQUIRI SORBET

VEGETARIAN & ALTERNATIVE OPTIONS

*FRIED HALLOUMI, VEGGIE BACON, SWEET PEAS, PEA SHOOTS

*GOATS CHEESE & ONION TART, TOMATOES & MUSHROOMS,
CAPER & DILL BUERRE NOISETTE

*STEAMED CHESTNUT & MOZZARELLA PUDDING, CARROT CONFIT, RED ONION,
BROAD BEANS, FONDANT POTATO, LAMB JUS

4 COURSES **£26.50** 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