

SPECIAL 3 COURSE MENU

STARTERS

Sweet crispy chilli beef
with prawn crackers [gf](#)

Cod Bites
with garlic mayo dip

Breaded mushrooms
with garlic mayo dip [v](#)

Vegan stuffed mushrooms
with salad garnish [v](#) | [ve](#) | [gf](#)

Chicken liver paté
with toast and red onion marmalade

Tempura prawns
with sweet chilli dip

Classic prawn cocktail
Marie Rose sauce & lemon [gf](#)

Soup of the day
with warm bread roll

MAINS

Carvery

A selection of pork, ham, beef, turkey and lamb
Served with seasonal vegetables, roast & mashed potatoes, stuffing,
cauliflower cheese, Yorkshire pudding & gravy

(Please ask for our gluten-free stuffing, gravy & Yorkshire pudding)

Vegan nut roast

with fresh vegetables & roast potatoes from the carvery, stuffing & gravy [ve](#) | [v](#)

Homemade beef or vegetable lasagne
with chips and coleslaw

Bangers & mash

with cabbage and red onion gravy

DESSERTS

Choose from our full dessert menu or liqueur coffees

29.95€ per person

[Veggie: v](#) | [Vegan: ve](#) | [Gluten free: gf](#)

**THE
CARVERY**

