

# SPECIAL 3 COURSE MENU

## STARTERS

**Breaded Mushrooms** v  
with garlic mayo dip

**Soup of the day**  
with warm bread roll v | gf

**Chicken liver paté**  
with toast and red onion marmalade

**Tempura prawns**  
with sweet chilli dip

**Vegan stuffed mushrooms**  
with salad garnish ve | gf

## MAINS

**The Carvery a selection of pork, ham, beef, turkey and lamb**  
Served with seasonal vegetables, roast & mashed potatoes  
stuffing, cauliflower cheese, Yorkshire pudding & gravy gf

**Vegan nut roast**  
with fresh vegetables & roast potatoes  
from the carvery, stuffing & gravy ve

**½ roasted marinated chicken**  
with chips and coleslaw

**Battered cod**  
with chips, garden peas or mushy peas & tartar sauce

## DESSERTS

Choose from our full dessert menu or liqueur coffees

**29.95€** per person

Veggie: v | Vegan: ve | Gluten free: gf

**THE  
CARVERY**