

Starter

Smoked Wiltshire Ham Hock Terrine, Mustard Mayonnaise & Piccalilli Puree,

Classic Prawn Cocktail with Bloody Mary Sauce & Buttered Brown Bread

Chargrilled Garden Vegetable Tartlet, Rocket & Basil Puree (Vegan/Vegetarian)

Main

Roast Sirloin of Beef with Horseradish Cream, Yorkshire pudding & Beef Gravy

Roast Pork Shoulder with Cider Apple Sauce, Crackling & Gravy Vegetable Wellington with Wild Rocket, Sun Blushed Tomato & Balsamic Reduction (Vegan)

Roast Potatoes
Orange Glazed Carrots
Buttered Minted Peas
Baked Cauliflower Cheese

Dessert

Lemon & Raspberry Posset with Viennese Biscuits Chocolate Brownie with Chocolate Sauce (GF) Vanilla Cheesecake with Summer Fruits (Vegan, GF) Cheese board Selection with Biscuits & Grapes