



Wedding Roast Menu

1 course £18 2 courses £24 or 3 courses £29

Starters

- Soup of the day – Changes daily using the finest seasonal ingredients VEO/GFO
- Duck & Pork Terrine – served with toasted bloomer bread, piccalilli & apple chutney GFO
- Prawn cocktail – Classic prawn cocktail with, leaf salad, Marie Rose sauce & fresh bread GFO
- Triple Cheese Croquette – with a Spicy BBQ sauce & soured cream V/GF/VEO

Mains

- Roasted topside of Derbyshire beef GFO
- Roasted Nottinghamshire loin of pork GFO
- Roasted Chicken Breast GFO
- Pie of the Day – Please, ask for todays offering
- Roasted Cauliflower & leek pie – wrapped in shortcrust pastry with a vegetarian gravy V

All roasts are served with Yorkshire pudding, roast potato, mashed potatoes, seasonal vegetables and pan gravy GFO/VEO

Sides – Cauliflower cheese GF/Pigs in blankets/Stuffing VEO - £4 each

Desserts

- Chocolate & Orange Sticky Toffee Pudding – warm date pudding topped with toffee sauce and ice cream or custard V
- Lemon & Blueberry Crème brulee – with shortbread GFO/V
- Crumble of the Day – served with custard or ice cream V
- Caramel & Honeycomb Cheesecake – Baked cheesecake served with crunchy honeycomb & rich caramel V

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option