



DINNER MENU 2 COURSE

MAIN COURSES

ROAST BEEF WITH YORKSHIRE PUDDING
ROAST TURKEY WITH CRANBERRY SAUCE
SUCCULENT BRAISED BEEF IN RED WINE
ROAST CHICKEN BREAST WITH A CREAMY WHITE
WINE AND MUSHROOM SAUCE (GF)
SPINACH AND RICOTTA CANNELLONI (V)
MEDITERRANEAN WELLINGTON (V)

ALL SERVED WITH THREE FRESH VEGETABLES,
ROAST AND BOILED POTATOES

SELECTION OF SWEETS TO
CHOOSE ON THE DAY

TEA COFFEE AND MINTS

£19.95 PER PERSON