



FATHER'S DAY

CHEF'S TABLE

Sunday 18th June

Served 1pm to 3pm



Per person

2 Course - £21.00

3 Course - £25.00

**Member's discount will be applied
with payment at the Bar**

**FOR DETAILS PLEASE SEE MENU
ON THE SOCIAL BOARD**

**Please make your booking at the Bar
by Monday 12th June**



FATHER'S DAY

CHEF'S TABLE

Sunday 18th June 2023

Served from 1pm to 3pm



2 Course - £21.00 pp | 3 Course - £25.00 pp

(Member's discount will be applied with payment at the Bar)

STARTER

Butternut Squash and Ginger Soup
with croutons (V/VG)

Potted Mackerel
with pickled beetroot & melba toast

Baked Field Mushroom
with brie, bacon & cranberry sauce (GF)

Grilled Asparagus
with rocket & parmesan soft egg (V)

MAIN

Roast Beef
with Yorkshire pudding and roast potatoes

Herb Crusted Lamb Rack
with Dauphine potatoes

Oven Baked Salmon
with wilted spinach, new potatoes, Asian pesto dressing (DF/GF)

Vegetable Wellington
with vegan gravy (V/VG)

All served with a selection of vegetables, unless otherwise stated

DESSERT

Strawberry Panna Cotta
with fruit compote (GF)

Fresh Fruit Salad
with vanilla bean ice cream (V/VG)

Baked Milk Tart
with strawberry compote

Chocolate & Walnut Tart
with clotted cream

**PLEASE MAKE YOUR BOOKING & PAYMENT AT THE BAR
BY MONDAY 12H JUNE**