

# Sit Down Meals Menu

3 courses - @ £18 per person

2 courses - @ £15 per person

Add teas and coffees for just £2 per person.

Children under 10 years are only charged at 50%.

## Starters

Choice of Homemade soup:

Cream of vegetable

Leek and potato

Carrot and coriander

Broccoli and stilton

Tomato and mozzarella salad, with green pesto dressing.

Farmhouse pate served with red onion chutney and oatcakes.

Trio of melon, honey dew, watermelon and cantaloupe with fresh kiwi and raspberry coulis.

Smoked salmon and dill tart with rocket salad and lemon mayo.

**Choose two options from the list above.**

## Mains

Roast beef, Yorkshire pudding and horseradish.

Roast turkey, stuffing, pig in blanket and cranberry sauce.

Crispy belly pork served with somerset cider sauce and spiced apples.

Chicken breast stuffed with sage and onion stuffing, wrapped in bacon, with a white wine and mushroom sauce.

Chicken breast topped with a smoked bacon, garlic mushroom and white wine sauce.

Roasted fillet of salmon topped with a white wine and dill sauce.

**All served with seasonal vegetables and baby potatoes roasted in olive oil and rosemary. Choose two options from the list above.**

## Vegetarian Options

Mushroom and spinach nut roast, served with roast potatoes, seasonal vegetables and veggie gravy.

Roasted peppers stuffed with Mediterranean rice, topped with parmesan. Served with salad and garlic bread.

Homemade vegetable lasagne served with salad and garlic bread.

**Choose one option from the list above.**

# Desserts

Profiteroles filled with cream and topped with chocolate sauce.

Homemade apple and blackberry crumble served with custard.

Chocolate fudge cake served with fresh cream.

Strawberry cheesecake served with cream.

Vanilla cheesecake served with cream.

Homemade chocolate brownie served with cream.

Vanilla ice-cream.

**Choose three options from the list above.**