

Prep Order Menu

MAIN COURSE £16.50 TWO COURSES £23.00 THREE COURSES £29.50

STARTER

VEGETABLE SOUP SERVED WITH A WARM BREAD ROLL

PATE WITH RED ONION MARMALADE & SOURDOUGH TOAST

BOD ERW PRAWN COCKTAIL

GARLIC, ROSEMARY & CHEESE SOURDOUGH

CAN ALL BE SERVED AS GLUTEN FREE

MAIN

FRESH GRILLED SALMON WITH A LEMON BUTTER DRESSING

ROAST PORK WITH A LEEK & TARRAGON SAUCE

GARLIC CHICKEN WITH A CREAM & MUSHROOM SAUCE

BRAISED BEEF WITH A PEPPERCORN SAUCE

MOZZARELLA STUFFED AUBERGEINE WITH ROASTED TOMATO & FRESH BASIL (V)

ALL SUITABLE FOR GLUTEN FREE

DESSERT

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

LEMON POSSET WITH SHORTBREAD (GF*)

BOD ERW EATON MESS (GF)

BERRY CHEESECAKE WITH CHANTILLY CREAM

Please inform us of any dietary requirements or allergies