

# TRADITIONAL ENGLISH

## **A TRADITIONAL PRAWN COCKTAIL**

-This light starter dish will be presented with a handful of prawns mixed within a marie rose sauce on top of lemon dressed chiffonade of lettuce, complemented with a triangle wholemeal bread, butter portion and a wedge of lemon and garnish as appropriate.

## **BRITISH BLACK STACK**

- This is black pudding with a twist, two small slices of black pudding, served with a stuffing of sauté leeks, bacon and wholegrain mustard, topped of with a soft poached egg.

## **TRADITIONAL CAJUN BREADED CRUSTED MUSHROOMS**

- These are bread crumbed small breakfast mushrooms served elegantly with a garlic mayonnaise dip.

## **SEASONAL FRESH VEGETABLE SOUP**

- This is a fresh vegetable soup containing, leek, parsnip, potato, so a mix of flavours for the palette. Will be served with a decision of crusty roll and butter portion.

## **ROAST BEEF WITH ALL THE TRIMMINGS**

-The classic Sunday lunch roast beef dinner complemented with the favourites of Yorkshire pudding, honey roasted parsnips, chataeux potatoes, cauliflower mornay and freshly steamed brussel sprouts.

## **TRADITIONAL TOAD IN THE HOLE**

- Succulent Lincolnshire sausages encased within a crispy golden cooked batter, with lashings of onion gravy.

## **LIGHTLY BEER BATTERED CRISPY COD**

- Crispy beer battered cod served with freshly cooked green garden peas and crisp homemade lightly salted fries.

## **VEGETARIAN NUT ROAST WITH GOATS CHEESE**

- Mixed nut roast topped with a round of gratinated goats cheese.

## **WHITE CHOCOLATE BREAD AND BUTTER PUDDING**

-This old traditional favourite will be served accompanied by piping hot vanilla custard.

## **SPOTTED DICK**

-Another well known ever-popular dessert in England that will be served hot throughout with lashings of creamy custard.

## **FRESH MIXED FRUIT COCKTAIL TRIFLE**

-This end to the meal will make you want more with its mixed layered flavours, presented with a topping of freshly whipped cream.

£12.50  
Including tea or coffee