

All main courses and desserts are self-service from the buffet

Waiter Service Appetiser

Chef's homemade Cream of Mushroom Soup
dressed with croutons

Self Service Appetiser

Mediterranean Selection of Artisan Bread, Oils, Spiced Meat & Olives.

Servery 1 – Main Courses

Chicken Tikka Masala (GF) Tender diced chicken in a masala sauce served with rice, poppadums & mango chutney
May contain mustard, nuts & peanuts
CHILDREN'S OPTION: Chicken Goujons & Chips

Servery 2 – Main Courses

Vegetable Bolognese (GF)
Served with spaghetti & parmesan cheese
Hand Fried Breaded Cod & Potatoes Fishcake (GF)
Served with sweet chilli sauce & noodles

Servery 3 – Main Courses

Homemade Cottage Pie (GF)
Tender beef mince in a rich beef sauce topped with fresh potato & served with seasonal vegetables & onion gravy (GF gravy available)

Waiter Service Supplement

Grilled 8oz Sirloin Steak - £12.95 Cooked to your liking and served with Chips, Onion rings and Creamy Peppercorn Sauce

Don't forget to help yourself to a selection of salads and meats from the buffet

Jacket Potato (available from the kitchen)

Servery 4 – Desserts

Handmade Sticky Toffee Pudding (GF) served with custard
Handmade Salted Caramel Cheesecake
Served with chocolate Sauce & Chantilly Cream
Vanilla or Strawberry Ice Cream Served with a choice of sauce

Please speak to your server for today's selection of cheese and biscuits.
To finish, help yourself to our selection of tea and coffee.

Please discuss any food allergies or intolerances with a member of the restaurant or kitchen management team.