

Starter

Roasted heritage beetroot and Stilton salad (GF) toasted sunflower seeds, dill crème fraîche

Curried cauliflower and lentil soup (VE) (GF) crusty bread roll

Chicken liver parfait red onion chutney, brioche toast

Crayfish and prawn cocktail Marie Rose sauce, Melba toast, iceberg lettuce

Mains carvery

Roast 28 days aged English striploin of beef
Roast Grasmere pork loin
Roast whole free-range Suffolk chicken
Scottish salmon and spinach wellington
Vegan quorn roast

Roast potatoes, cauliflower cheese, roast carrots, roast parsnips, steamed tender stem broccoli, Yorkshire pudding, red wine vegan gravy

Desserts

Sticky toffee pudding toffee sauce, vanilla ice cream

Brioche bread and butter pudding crème anglaise, berry compôte

Roast vanilla pineapple (VE) (GF) lemon sorbet, dehydrated raspberries

Local English cheese platter

Rutland red, Lincolnshire poacher, Stilton blue, spiced chutney, crackers, celery, grapes