

Make it your own! MENU

CARVERY THEATRE

Why should our chefs have all the fun? Get your guests involved! One guest per table claims the prestigious title of Head Carver and is equipped with a wooden board, knife & carving fork, and of course their own apron and chef's hat.

MEATS

choose one

Roast topside of beef

horseradish, thyme

Pork belly

crispy crackling, apple & sage stuffing

Rosemary & garlic leg of lamb

Honey & mustard glazed ham joint

Roast chicken with lemon & garlic glaze

Sirloin of beef

Additional +£5.00

supplement per guest

Fillet of beef Wellington

Additional +£8.50

supplement per guest

VEGETABLES

choose two

Roast root vegetables

Savoy cabbage & pancetta

Buttered carrots

honey, parsley

Buttered greens

Cauliflower cheese gratin

Caramelised celeriac & thyme

POTATOES & EXTRAS

choose two

Crispy roasted potatoes

Buttered new potatoes

rosemary, sea salt

Potato & melting cheddar gratin

Sweet potato

tarragon, garlic

Hash potatoes

leeks, parsley

Yorkshire puddings