

Make it your own! Menu

CARVERY THEATRE

Why should our chefs have all the fun? Get your guest involved! One guest per table claims the prestigious title of Head Carver and is equipped with a wooden board, knife & carving folk, 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

MU, SU

Roast chicken with lemon &

garlic glaze

Sirloin of English beef

Additional +£5.00 supplement per guest

Fillet of beef Wellington

Additional +£8.50 supplement per guest

G, M, E

VEGETABLES

Choose two

Roasted root vegetables

Savoy cabbage & pancetta

Buttered carrots

Honey, parsley

M

Buttered greens

M

Cauliflower cheese gratin

M

Caramelised celeriac & thyme

POTATOES & EXTRAS

Choose two

Crispy roasted potatoes

Buttered new potatoes

Rosemary, sea salt

M

Potato & melting cheddar gratin

M

Sweet potato

Tarragon, garlic

Hash Potatoes

Leeks, parsley

M

Yorkshire puddings

G, M, E

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites