

November 5th Sunday Lunch

Canapés In The Hat Bar

**Starter**

Pumpkin And Carrot Soup – Gluten Free (V)

Pickled Beetroot With Grilled Goats Cheese On Pumpernickel

Chicken Liver Pate On Crostini With Cinnamon Glazed Onions And Horseradish Sour Cream

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Slow Cooked Briskit Of Beef Pot Roast With Celeriac Mash And Wild Mushrooms With Yorkshire Pudding

Salmon Burger With Sweet Potato Fries, Caper And Gherkin Mayonnaise

North African Squash And Chick Pea Stew With Garlic Bread – River Cottage

All Come With Seasonal Vegetables Or Salad

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Apple & Pear Musilli Crunchy Chocolate Flapjack With Home Made Ginger Ice Cream

Home Made Salted Carmel Mud Pie With Lemon And Elderflower Sorbet