



Sunday 9th November

Carvery

Main Course

Portobello mushroom, leek and courgette wellington (VE)

Roast loin of Suffolk pork with roasted apples

Pan seared Norfolk chicken supreme

Homemade Yorkshire puddings (V)

Crispy garlic and rosemary roasted Maris Piper potatoes (VE)

Roasted maple glazed root vegetables (VE)

Cauliflower and broccoli with Sussex Charmer cream sauce (V)

Sage and shallot stuffing (VE)

Dessert

Chocolate and caramel tart with a winter berry compote

Baked cheesecake with blackcurrant and lemon and an apricot gel

Both served with whipped vanilla cream

