

Sample Sunday Carvery Lunch Menu (changed weekly)

STARTERS - £5.50

tomato and basil soup

with a fresh home made roll and butter

chilled melon

with soft fruits

salad of crayfish tails

with lemon mayonnaise

MAINS - £8.95

help yourself to the carvery

full selection - including prime sirloin of local beef, loin of local pork, Norfolk turkey breast, potatoes, vegetables, stuffing, gravy, Yorkshires etc.

or choose from the following served non-meat options:

(all served with a selection of new potatoes and seasonal vegetables)

grilled fillet of haddock

with wilted spinach and lemon and parsley butter

risotto of wild mushrooms and artichokes

with roquette and pesto

DESSERTS - £5.50

Help yourself to today's selection of desserts, cheese and biscuits from the cold counter. Ice cream (and diabetic ice cream) is also available on request.

CHILDREN - £8.95 (2 COURSES)

ONLY AVAILABLE FOR CHILDREN AGED UNDER 14

choose from the carvery, or:

chicken pieces with chips, sausages and chips, lemon sole goujons with chips
followed by dessert

HOUSE WINES

a full wine list is available - please ask

oakwood shiraz-cabernet South Eastern Australia (C)

rich and youthful fruit on the nose and palate, full and concentrated.

75cl. bottle £12.95

250ml. glass £4.95

175ml. glass £3.75

oakwood semillon-sauvignon blanc South Eastern Australia (2)

a fruit-driven and juicy style with tropical flavours and a refreshing finish.

oakwood chardonnay South Eastern Australia (2)

full, rich Chardonnay with oak ageing in the most popular style.

liebfraumilch prinz rupprecht Rhine, Germany (5)

medium sweet, fruity, light and refreshing.