



CEDAR

STARTERS

Freshly made soup of the day (v)
Traditional prawn cocktail topped with garlic king prawn
Chicken liver pâté with toasted brioche and fruit chutney
Beetroot and rocket salad served with warm walnut and goats cheese crouton
Cantaloupe and honeydew melon rosette with forest berry and mint compote

MAIN

Roasted sirloin of beef, served with red wine jus and Yorkshire pudding
Roasted loin of pork with crackling, apple sauce and red wine jus
Roast corn fed chicken supreme with sage and onion stuffing and pigs in blankets
Salmon fillet on crushed new potatoes, wilted spinach and lemon beurre blanc
Stuffed butternut squash with spinach and feta, toasted pine nuts and Provençal sauce

* All main courses are served with a selection of seasonal vegetables

DESSERT

Crispy glazed orange crème brûlée with chocolate and vanilla biscuit
Warm apple crumble tart with vanilla ice cream
Sticky toffee pudding with ice cream
Baked American cheesecake with mixed berry compote
Selections of British cheese and biscuits with fruit chutney and grapes (£2.00 supplement)

I-course	£16.00
2-courses	£19.00
3-courses	£23.00