

# Farleigh

## *Starters*

Chef's Homemade Soup of the Day

Choice of: Butternut Squash, Tomato & Basil Bisque or Leek & Potato

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Prawn & Crayfish Cocktail on Avocado Purée w/ Brown Bread & Butter

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Chicken Liver Pâté, Onion Chutney & Melba Toast

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Roast Butternut & Goat's Cheese Salad w/ Honey Dressing (v)

## *Main Courses*

Traditional Roast Meat

(Your choice of Topside of Beef or Norfolk Turkey)

Served w/ Roast Potatoes, Seasonal Vegetables & Gravy

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Chicken Supreme

Served w/ Fondant Potato, Braised Carrots & Tarragon & White Wine Cream

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Pork Chop in a Garlic & White Wine Sauce

Served w/ Mustard Mash & Buttered Cabbage

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Salmon En Croute w/ New Potatoes, Garlic & White Wine Sauce

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Mediterranean Vegetable Wellington w/ New Potatoes & Rich Tomato Sauce (v)

## *Desserts*

Bread & Butter Orange Pudding w/ Vanilla Custard

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Lemon Tart w/ Lime Mousse Quenelle

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Sticky Toffee Pudding w/ Vanilla Custard or Ice Cream

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Raspberry Cheesecake Marbled w/ Clotted Cream & Rich Shortcake Base

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Profiteroles w/ Rich Chocolate Velvet Sauce

Please select one option for your group from each applicable course alongside vegetarian numbers.

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## *Lunch Menu*

Sliced Honey Roast Ham w/ Double Egg, Chips & Bread & Butter

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Sausages on a bed of Mashed Potato w/ Onion Gravy

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Chicken & Ham Pie w/ Mashed Potato or Chips

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Beef & Ale Pie w/ Mashed Potato or Chips

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Ham Ploughmans

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Cheese Ploughmans (v)

Please select one option for your group from each applicable course alongside vegetarian numbers.