

## Carvery Menu

Starter (served plated with bread rolls, please select one)

Lansdowne Classic Prawn Cocktail

Homemade Coarse Liver Paté with Brandy and Pink Peppercorns served with Melba Toast and Apricot Chutney

Goat's Cheese and Red Onion Tart with Balsamic and Rocket (v)

## Carvery Main Course (please select one)

Roast Aged Sirloin of English Beef with Yorkshire Pudding

Roasted Rosemary and Thyme Scented Leg of British Lamb with Minted Salsa Verdi

Roast Belly of Suffolk Pork with Crackling and Chunky Apple Sauce

Served with roast potatoes, parsnips, seasonal vegetables, cauliflower cheese and gravy

Dessert (please select one, buffet or table)

Served from buffet station:

**Eton Mess** 

Chocolate Torte with Orange Sorbet and Orange Purée

Served for table to share:

Apple Crumble with Custard

British Cheeseboard with Crackers, Grapes, Figs and Chutneys (£5.00 supplement per person)

2-Course Members £31.00 per person Non-Members £37.00 per person

3-Course Members £37.00 per person

Non-Members £45.00 per person

Minimum numbers of 20 are required for the Fork Buffet Menu