

Carvery Menu

To create the menu for your event please choose
1 starter, 2 meats for the main course and 1 dessert

Starters and desserts are served to the table. The main course is carvery style self-service

3 course £19.95 per person

2 course £16.95 per person

Starters

Chilled honeydew melon served with seasonal fruit coulis
Bishopswood pate served with chutney and toasted wholemeal bread
Chefs homemade soup served with a warm roll and butter

Mains

A choice of 2 from the following:

Succulent British turkey with stuffing balls and pigs in blankets
Apple, honey and cider glazed British pork and crackling with stuffing balls
Honey and mustard glazed gammon
British or Irish roast beef with Yorkshire puddings

Chefs vegetarian dish of the day

All served with seasonal vegetables and roast potatoes

Desserts

Warm seasonal fruit crumble served with custard
Fresh fruit salad
Profiteroles with warm chocolate sauce

Coffee