



King's Croft

Mains

Traditional Roast Scotch Silverside of Beef
with Yorkshire Pudding

Roast Breast of Turkey
with Chipolata Sausage, Stuffing and Cranberry Sauce

Roast Leg of Lamb
with a Spring Onion Mash and a Minted Gravy

Pork Medallions
on a Bed of Mustard Mash with a Wild Mushroom Sauce

Breast of Chicken
on a Bed of Mashed Potatoes with a Chardonnay White Wine Sauce

Poached Salmon Fillet
with Basil Mash and Lemon Butter and Chive Sauce

Seared Loin of Cod
on a Bed of Crushed New Potatoes with a Provencale Sauce

Roasted Vegetable Stack
on a Baked Open Field Mushroom with a Tomato and Basil Sauce and a Three Cheese Melt

Sundried Applewood and Vegetable Wellington
with a Vegetable Jus

Desserts

Strawberry Cheesecake with Cream

Citrus Lemon Tart with Clotted Cream

Double Chocolate Fudge Cake with Cream

Traditional Hot Apple Pie and Custard

Crème Brulee

Sticky Toffee Pudding with a Hot Butterscotch Sauce

Fresh Strawberry and Chantilly Chablis with a Fruit Coulis

Profiteroles dipped in a Chocolate Sauce

Fresh Fruit Salad with Pouring Cream

Coffee and Mints