



## 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*