M I N I R O A S T C L U B

BY THE GARDEN CHEF

MAIN:

ROAST BEEF, ROAST POTATOES, YORKIES, GLAZED PARSLEY CARROTS, CELERIAC MASH, RED SAVOY CABBAGE, CAULIFLOWER CHEESE, CREAM LEEKS, HORSERADISH, RED WINE GRAVY

PUDDING:

A TRIO OF DESSERTS

CHOCOLATE, RASPBERRY & CUSTARD ECLAIR

CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE