

Carvery Menu

This style is perfect for functions where it can prove hard to get people's choices prior to the function. It creates a less formal function, involving your guests getting up from their tables to choose their meal from the Carvery counter one table at a time.

Starters

*Coarse Dorset pâté with Melba toast
Cream of tomato & basil soup (G/V)
Rob's famous garlic mushrooms (G/V)*

Main courses

*Roast Rare topside of beef with Yorkshire pudding
Roast breast of turkey, bacon & sausage roll & stuffing
Poached salmon fillet in a lime & tarragon sauce (G)
Asparagus & cheese soufflé (V)*

*Served with – Roasted King Edward's potatoes, buttered new potatoes & vegetables
in season.*

Selection of Desserts

Coffee & mints to finish

In house £20 per head

Outside venue £23 per head

