

Carvery Menu

Coarse Dorset Pâté with Melba toast
Soup of the Day (G/V)
Rob's famous garlic mushrooms (G/V)



Roasted topside of Aberdeen Angus beef with Yorkshire pudding
Lemon & Thyme Roasted turkey breast with bacon rolled sausage & stuffing
Poached Scottish Salmon fillet in a lime & tarragon sauce (G)
Asparagus & cheese roulade with white wine sauce (V)

Served with a selection of roasted King Edward's potatoes, buttered new potatoes
& seasonal vegetable.



Selection of Homemade Desserts



Slow roasted fair-trade coffee and mints

This style is perfect for functions where it can prove difficult to acquire guest's choices prior to your event.

It can be a less formal way of dining where your guests are invited to the carvery counter to choose their meal.

