

The Prince of Wales

Sunday 2nd December 2018 - 12:00 to 19:00

Japanese Style Breaded King Prawns
Sweet Chili dip & Salad

Asparagus, Parmesan & Garlic Soup
Served with Truffle Oil & Home Baked Multi Seed Bread

Roquefort, Pear and Candied Pecan Salad
Whole Grain Chablis Mustard & Red Wine Vinaigrette

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Roast Ribeye of Beef
Served with Roast Maris Piper Potatoes, Yorkshire Pudding & a selection of Seasonal Vegetables

Roast Loin of Lamb
Served with Roast Maris Piper Potatoes, Yorkshire Pudding & a selection of Seasonal Vegetables

Slow Roasted Shoulder of Pork
Served with Roast Maris Piper Potatoes, Cracking & a selection of Seasonal Vegetables

Salmon & Sweet Chilli Noodle Salad
Oven Baked Salmon Fillet with Light Teriyaki & Sweet Chilli Noodle Salad

Prince of Wales Nut Roast
Served with Roast Maris Piper Potatoes, Yorkshire Pudding & a selection of Seasonal Vegetables

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Prince of Wales Chocolate Mousse Cake
Dark Chocolate Mousse on an Amaretti Base.

Sticky Toffee Pudding
A rich Sticky Toffee and Date Sponge drenched in Sticky Toffee Sauce and Chopped Pecans

Selection of Cheese & Fruit
Roquefort, Stilton & Salt Crystal Cheddar served with sliced fresh fruits & Carr's Cheese Melts

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All Mains - £11.95
All Starters / Puddings - £4.95

Please note all dietary requirements can be accommodated with prior notice when booking.
Please ask at bar regarding allergies & intolerances.