

# The Prince of Wales

Sunday 4<sup>th</sup> November 2018 - 12:00 to 19:00

**Japanese Style Breaded King Prawns**  
Sweet Chili dip & Salad

**Roasted Cauliflower & Coconut Soup**  
Served with Coriander, Chili Oil & Home Baked Multi Seed Toast

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

**Slow Roasted Shoulder of Pork & Crackling**  
Served with Roast Maris Piper Potatoes, Yorkshire Pudding & 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 (v)**  
Served with Roast Maris Piper Potatoes, Yorkshire Pudding & a selection of Seasonal Vegetables

**Stilton, Spinach & Capel Mushroom Pie (v)**  
Served with Roast Maris Piper Potatoes & a selection of Seasonal Vegetables

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**Panna Cotta**  
Served with Summer Fruits Compote

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

**Home Made 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.