



CAST IRON

EASTER CARVERY MENU

SOUPS & BREAD

EASTER CARROT, ORANGE & TARRAGON SOUP

(C)

bread roll & butter (G, M), sourdough bloomer (G, M, N, S, SU, SS), multicereal bloomer (G, M, N, S, SU, SS)
beetroot bread (G, M, N, S, SU, SS)

SALAD SELECTION

PRAWN COCKTAIL, RYE CROUTE

(G, E, MU, C, M, N, P, S, SU, SS)

ROCKET, TOMATO AND BOCCONCINI

(M, SU)

GREEK SALAD

(SU)

FRENCH POTATO, PICKLED RED ONION SALAD

(E, MU)

DELI BAR

seasonal leaves (MC- MU, C) baby gem lettuce, cucumber, tomato, grated carrots, olives (may contain - N, P, SS),
boiled egg (E), bacon, sunflower seeds, beetroot, Parmesan (M), croutons (G, E, M, N, P, SS, S),
French dressing (G, MU), Caesar dressing (G, E, M, S), Olive oil, balsamic (SU)

MEDITERRANEAN VEGETABLE PLATTER

trio of bell pepper, grilled eggplant, grilled artichokes, courgettes, pesto hummus (SS, SU)

RANGE OF COLD MEATS

bourbon glazed ham, salami, turkey

TERRINES, ONION CHUTNEYS

BOILED EGG

(E)

Whilst food safety is our highest priority, please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. Thank you.

C = Celery; CR = Crustaceans; E = Eggs; F = Fish; G = Cereals containing Gluten; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; S = Soya; SS = Sesame Seeds; SU = Sulphites.



CAST IRON

FROM THE CARVERY

**ROAST SIRLOIN OF BEEF, ROAST LAMB SHOULDER, ROAST CHICKEN,
PAN FRIED SEABASS (PESCATARIAN REQUEST ONLY)**

VEGAN NUT ROAST (VG/VEG REQUEST ONLY)
(G, SU, S, N)

horseradish cream (E, M, MU, SU), mint sauce (SU), Piri Piri sauce (MU, SU)

ACCOMPANIMENTS

CAULIFLOWER CHEESE
(G, M)

BRAISED RED CABBAGE
SEASONAL VEG

HONEY GLAZED CARROTS & PARSNIPS

ROAST POTATOES
(SU)

YORKSHIRE PUDDING
(G, E, M)

GRAVY

DESSERTS

STRAWBERRY AND CREAM
(M, S)

CHOCOLATE MOUSSE
(E, M) (may contain - S, N)

ASSORTED CUPCAKES
(G, M, E) (may contain - N, S)

STICKY TOFFEE PUDDING
(G, E, M) & custard (M)

SEASONAL FRUIT SALAD

TUDOR PARK CHEESE BOARD
selection of British cheese (M) served with grapes, celery (C) chutney, cheese biscuits (G, E, M, SS)

LIVE PANCAKE STATION
TEA & COFFEE

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