

The Queen of the Ocean Menu

Saturday October 11th

Starters:

Pearl Barley soup

A root vegetable soup with carrots, swede, celery, mushrooms, onions and garlic.
Seasoned with thyme and served with a crusty bread roll.
(Suitable for vegetarians, vegans)

Mains

Lamb with mint sauce

All served with: fresh herbed roast potatoes, Chantenay carrots, Tenderstem broccoli and red cabbage.

(Can be Gluten Free)

Vegetarian Option

Roasted Vegetable Tart with rich tomato sauce.

All served with: fresh herbed roast potatoes, Chantenay carrots, Tenderstem broccoli and red cabbage.

Dessert

Waldorf pudding

Baked apples, cinnamon and sweet sponge layers topped with vanilla ice cream.
(Vegetarian)

Alternative Dessert Option

Fresh Fruit Salad