



ST GEORGES DAY

LUNCH MENU

Tuesday, April 23rd, 2024

Arrival Pimms or Mocktail

Starters

Prawn Cocktail

St George Terrine or Rabbit, Prune & Bacon Terrine

(v) Stilton & Garlic Mushroom Rarebit

Main

Roast Topside of Beef, Yorkshire Pudding,
Horse Radish Parsnips, Duck Fat Potatoes,
Honey Glazed Carrot, Buttery Spring Greens
& Rich Meat Gravy

Spinach & Boiled Egg Fish Pie topped with Mornay Potato Gratin,
Pea Carrot & Leek Medley

(v) Chestnut, Beetroot, Leek & Walnut Steamed Pudding with
Fondant new Potatoes, Buttery Spring Greens, Runner Beans
& Thyme, Cider & Onion Jus

Desserts

Apple & Rhubarb Crumble with Custard

Eton Mess

Sticky Salted Toffee Pudding with Cream

Two Courses £20

Three Courses £25