

SUNDAY ROAST

Two courses £24.99 per person - Two people, Two courses £49.98

Roast Beef (GF)

Our Sommelier's recommendation: *Woolamia Shiraz*

Roast Pork, Pan-fried Apples (GF)

Our Sommelier's recommendation: *Rag & Bone Riesling*

Roasted Quarter Herbed Chicken (GF)

Our Sommelier's recommendation: *Rouxvau Chenin Blanc*

Seasonal Vegetable Wellington (VG)

Our Sommelier's recommendation: *JaJa Sauvignon Blanc*

All our roasts are served with Orchid House crunchy roasted potatoes, Yorkshire pudding, gravy & seasonal vegetables

Extra Sides available at £5 per portion:

- ❖ *Cauliflower Cheese*
- ❖ *Austrian Braised Red Cabbage with Apples*
- ❖ *Bavarian White Cabbage*
- ❖ *Extra Roast Potatoes*

Apple & Pineapple Tart (V)

With a dash of Malibu & home-made ice cream

Chocolate & Banana Sundae (V, GF)

With Raspberry Sorbet, Rosewater Cream, Bananas & Chocolate Sauce

Winter Fruit Pavlova (V, GF)

With Winter Fruit, Vanilla Cream & Orchid House Jam

Homemade Ice Cream & Sorbet (V, VG) (Any 2 scoops)

Chocolate, Strawberry, Raspberry, Vanilla, Melon, Apple, Pear, Orange, Lemon

Selection of 2 Cheeses (V)(VG available) (£10.00 supplementary charge)

Served with fruit, homemade chutney, biscuits

Tea, Coffee & Petits Fours (£10.00 supplementary charge)

We add an optional 12.5% service charge to your bill of which 100% is paid to the team.

ALLERGY INFORMATION: Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchen and bar handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free.

Mains

Desserts