

Carvery Menu



2026

Starter Table

Home made veegtable soup with bread roll/
wheaten bread

Selection from Hot & Cold Starters varies
weekly

Hot starters

Home made Breaded Brie
Mozzarella Sticks
Breaded Chicken Wings
Breaded Chicken Kebab
Barbeque Wings
Chicken Ribs
Plain Kebabs
Popcorn Chicken
Salt & Chilly Chicken
Mini Pizzas
Garlic Breads
Onion Bhaji
Vegetable Spring Rolls
Breaded Tempura Prawns
Bredaed Torpedo Prawns
Corn on a cob
Battered Cocktail Sausages
Potato Waffles
Breaded Mushroooms



*check with the staffs if you have any dietary requirements

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Cold Starters

Egg Mayonnaise
Prwans Cocktail
Chicken Wrap
Tuna Mayonnaise Baguette
Cesar Salads
Tomato, Onion & Balsamic Salad
Coleslaw
Salad
Chilli Cheese Nachos
Plain Nachos
Peaches & Pears
Potato Salad with Bacon & Scallion
Pasta Salad with Bacon & Scallion

Main Course

Roast Turkey, Roast Beef, Baked Ham
Pepper Pork
Stuffed Pork
Lamb
Cocktail Sausages
Breaded Chicken Goujons
Daily Fish
Chef's Special
Selection of Vegetables
Diced Potato & Onion
Chips, Roast & Mashed Potato
Homemade Stuffing
Yorkshire Pudding
Gravy & Peppered Sauce



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Dessert

- Pavlova**
- Banoffe Pie**
- Apple Tart**
- Lemon Meringue**
- Strawberry Cheesecake**
- Malterese Cheesecake**
- Chocolate Swiss roll**
- Mandarin Orange Swiss roll**
- Jelly Trifle**
- Ice cream**
- Raspberry White Chocolate Roulade**
- Toffee Drizzle Cake**
- Salted & Chocolate Caramel**
- Profiteroles**
- Cornflake Crunch Tart**
- Jam & Coconut Spanch**
- Blackforest Gateau**
- Chocolate Brownie**
- Fruit Salad**

- Dairy free***
- Chocolate Brownie**
- Blackforest Gateau**
- Profiteroles**
- Cheesecakes**
- Freshcream & Ice cream**

Followed by Tea & Coffee served at the table.

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