THE ARLINGTON

Duck Liver Pâté With crostini & mixed leaf

Classic Prawn Cocktail Succulent prawns in Marie Rose sauce with crisp lettuce

Tempura Vegetables Cauliflower florets and courgette in a light tempura batter, deep fried and served with sweet chilli dip

> BBQ Pork Belly Bites Served with red cabbage slaw

Roast Sirloin of Beef Roast Turkey Roast Lamb All served with roast potatoes, seasonal vegetables, Yorkshire pudding and a rich jus

Blackened Salmon Fillet Served with creamy dauphionoise potatoes & asparagus

Roasted Garlic & Pinenut Butternut Squash Served with roast potatoes, seasonal vegetables, and a rich vegetable jus

Fish'n'Chips Traditional beer battered Fish'n'chips served with mushy peas & homemade tartare sauce

> Crème Brulée Served with shortbread

New York Cheesecake (Vegan & Gluten Free) Served with fruits of the forest compote

> Chocolate Fudge Cake Served with Chantilly cream Apple Crumble With Crème Anglaise