

SUNDAY CARVERY

Served Sundays • 1PM • 6PM

OUR TRADITIONAL ROAST CARVERY

Our traditional roast carvery is served with slow-roasted lamb with mint sauce, tender roast beef with horseradish and mustard, crisp pork belly with crackling, and tender roast turkey or chicken. Served with all the trimmings, including golden Yorkshire puddings, fluffy roast potatoes, creamy mashed potato, cauliflower cheese, braised red cabbage, garden peas, buttered carrots, honey-roasted parsnips and seasonal vegetables.

STARTERS

Soup of the Day

Seasonal homemade soup served with warm bread and butter.

Prawn Cocktail

Atlantic prawns, crisp lettuce and Marie Rose sauce.

Chicken Liver Pâté

Served with caramelised onion chutney and toasted bread.

Crispy Brie Wedges

Served with cranberry sauce and dressed leaves.

DESSERTS

Sticky Toffee Pudding

Warm toffee sauce and vanilla ice cream.

Apple Crumble

Served warm with custard or ice cream.

Cheesecake of the Day

Please ask your server for today's choice.

CARVERY

Choose from our selection of roasts:

Roast Beef

Roast Turkey

Pork Belly with Crackling

Leg of Lamb

All carveries are served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese and rich gravy.

Vegetarian nut roast available.

SUNDAY PRICING

1 Course 16.95

2 Courses 20.95

3 Courses 24.95

SUNDAY AT HORIZEN

Please book in advance to avoid disappointment.
Limited tables available.