



# Floodgates Carvery Menu

Herefordshire Beef accompanied by a Smooth and Rich Butty Bach Ale Gravy



Leg of Pork with Crispy Crackling



Turkey basted in Orange and Cranberry with Tangerine Essence



Leg of Spring Lamb infused with Garlic and Rosemary



Homemade Nut Roast with Walnuts, Peanuts, Pulses, Hazelnuts, Portobello Mushrooms, Aubergines, Butternut Squash and Almonds, Cranberry Chutney, topped with Roasted Pumpkins Seeds (GF) (Ve)



*All Served with:* Classic Homemade Traditional Yorkshire Puddings, 'Pigs in Blankets' made from Locally Sourced Pork, Homemade Stuffing made from Freshly Diced Sage and Onion, Creamy and Comforting Herefordshire Hop Leek and Cauliflower Cheese, and all your Favourite Sunday Roast Vegetables

**Please discuss any allergies directly with the Carvery Chef**





# Floodgates Desserts Menu

Sticky Toffee Pudding served with English Toffee Sauce and Vanilla Ice-Cream



Goey Chocolate Brownie with Chocolate Sauce and Clotted Cream (GF)



Zesty Tart de Citron served with Fresh Strawberries and Single Cream



Vanilla Cheesecake with Fresh Raspberry Jus (GF) (Ve)



Homemade Apple and Cinnamon Crumble with Crème Anglaise



Ice Cream



**Dessert £6.50 Ice Cream £3**  
**Tea £2.50 Coffee £2.70**

