



HALLOWEEN MENU

29TH OCTOBER 2025

STARTERS

Homemade soup of the day served with a bread roll

*Garlic Button Mushrooms finished with a Creamy Garlic
and Herb Sauce*

MAINS

*Slow Roast Beef served with Homemade
Yorkshire Pudding and Rich Gravy*

*Poached Supreme of Salmon coated in a Prawn, Dill and
Chablis Sauce*

*Vegan Meatballs & Mediterranean Vegetables finished in
Tomato and Basil Sauce served on a bed of Spaghetti
finished with Vegan Cheese and Rocket*

All served with a selection of seasonal vegetables and potatoes

DESSERTS

White Chocolate & Raspberry Cheesecake

Warm Bakewell Tart & Custard

Tea, Coffee & Mints