



Society Menu

Light Lunch (Served until 3pm)

Home made Soup of the Day with Sandwiches
Hand Carved Honey Roast Ham, Fried Egg & Chips
Pork Pie and Cheddar Ploughman's
Warm Roast Chicken & Bacon Caesar Salad
Homemade Fishcakes, Tartare Sauce and Chips

Dinner (Served from 3pm)

Starters

Chicken Liver and Ruby Port Parfait with Toasted Brioche
Somerset Bacon, Brie & Mushroom Tartlet
Thai Crabcakes with Pineapple and Chilli Salsa
Tomato, Mozzarella and Red Onion Bruschetta
Crayfish Cocktail, Marie Rose Sauce

Mains

Braised Steak and Bath Gem Ale Pie with Hand Cut Chips
Local Pork and Black Pepper Sausages, Mustard Mash and Caramelised Red Onion Gravy
Chicken Schnitzel with New Potato Salad and Slaw
Ham Hock, Chicken and Cider Pie with Mash Potato & Greens
Pork Chop with Boulangere Potatoes, Creamed Cabbage with Bacon & Wholegrain Mustard sauce
Chicken Breast with Sage and Onion Stuffing, Crushed Potatoes and Seasonal Greens
Roast Mushroom & Leek Sheppards Pie with Seasonal Vegetables (v)

Desserts

Apple and Rhubarb Crumble with Vanilla Custard
Glazed French Lemon Tart with Berry Coulis
Mississippi Mud Pie
Treacle Tart with Marshfield Vanilla Ice Cream
Chocolate and Peanut Butter Brownie
Cheese and Biscuits (£1.50 supplement)

If you have any specific allergies or dietary requirements please contact Dan or Gemma on info@haywardskitchen.com for further information.