



M E N U

Starters

- Homemade Chicken Liver Parfait, tangy chutney & toasted Brioche
- Creamy Garlic Mushrooms with garlic ciabatta bread
- Ham Hock Terrine, sour dough toast & homemade piccalilli
- Prawn Cocktail, tangy Marie Rose, lemon & brown bread
- Homemade Soup with homemade focaccia bread

Main Courses

- Roast Topside of Beef, goose fat roast potatoes, roasted parsnips, Yorkshire Pudding & Gravy
- Slow Roasted Leg of Local Lamb, goose fat roast potatoes, roasted parsnips, Yorkshire pudding & fresh mint gravy
- Gnocchi with Chestnut Mushrooms, spinach & lemon with a touch of parmesan cream
- Corn Fed Chicken Breast, stuffed with mozzarella & olives, wrapped in Parma ham with a tomato chorizo & basil Sauce
- King Prawn Linguini, with olive oil, cherry tomatoes, chilli, lemon & parsley

Desserts

- Homemade Traditional Trifle
- Homemade Strawberry & Prosecco cheesecake
- Fresh Fruit Pavlova



GLASS OF PROSECCO OR HOUSE WINE FOR MUMS DINING



THE ROCK HOTEL



Kids Menu

Starters

Melon & Berries
Cheesy Garlic Bread

Main Courses

Roast Beef, Gammon and Lamb can be done as a child's portion
Sausage & Mash with broccoli and gravy
Gnocchi, Chestnut Mushrooms, spinach & lemon with a parmesan Cream

Desserts

Sticky Toffee Pudding, toffee sauce, vanilla ice-cream
Selection of ice-cream



GLASS OF PROSECCO OR HOUSE WINE FOR MUMS DINING



THE ROCK HOTEL