

FATHER'S DAY

CARVERY

SUNDAY 16TH JUNE 12:30pm - 2:30pm

£29.50 per adult | £14.95 per child Includes a 3-course lunch and free pint for each dad

W: www.blackwellgrangehotel.com | T: 01325 509906 | E: events.blackwell@bruhennyhotels.co.uk



Chef's freshly prepared leek & potato soup (v) Salt & pepper squid with rocket, lime and fresh chilli salad Tomato & mozzarella served with balsamic glaze (v) Ham hock terrine served with beetroot chutney & crisp sourdough bread

MAIN COURSE

From the carvery

Roast topside of beef with Yorkshire pudding Roast leg of pork with apple sauce and stuffing Roast breast of turkey with cranberry sauce Served with a selection of vegetables, roast potatoes & gravy

From the kitchen

Pan fried fillets of seabass, sauteed new potatoes, crispy kale with a sweet chilli cream Cajun spiced sweet potato roulade with red pepper sauce & seasonal vegetables (v)

DESSERT'S

Sticky toffee pudding with butterscotch sauce and vanilla ice cream Biscoff cheesecake

Fresh cream filled profiteroles with chocolate sauce Selection of cheese & biscuits with chutney and grapes

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. V = suitable for vegetarians. All fish dishes may contain bones.



CHILDREN'S MENU

STARTER'S

Freshly prepared soup of the day (v)

Melon and fresh fruit platter (v)

Cheesy garlic bread (v)

MAIN COURSE

Kids carvery

Battered fish goujons with chips and beans or peas Panko breaded chicken fillets with chips and beans or peas Margarita pizza with chips and beans or peas (v)

DESSERT'S

Ice cream sundae (v)

Chocolate fudge brownie (v)

Oreo cookie cheesecake (v)