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THREE COURSES - £32

TWO COURSES - £28

*Including tea or coffee to finish*

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#### TO START

Celeriac & apple soup topped with crispy sage & roasted hazelnuts served with a seeded baguette (v)

Oak smoked salmon & dill pâté served with a lemon dressed lambs leaf & cress salad & toasted sourdough

Sticky roasted tomato, mozzarella, pine nut & basil salad with a pesto dressing (v)

#### THE MAIN EVENT

Roast topside of beef served with Yorkshire pudding, crispy roast potatoes, roasted carrots with onion seeds, maple roasted parsnips, braised red cabbage & a rich gravy

Garlic & thyme roasted breast of chicken, sage & onion stuffing, crispy roast potatoes, roasted carrots with onion seeds, maple roasted parsnips, braised red cabbage & a rich gravy

Squash, mushroom & spinach Wellington served with crispy roast potatoes, roasted carrots with onion seeds, maple roasted parsnips, braised red cabbage & a rich vegetarian gravy

#### TO FINISH

Sticky toffee pudding served with a rich toffee sauce & vanilla ice cream

Warm chocolate brownie served with a chocolate sauce & vanilla ice cream

A tangy lemon & raspberry cheesecake pot

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Sunday 10th March 2024  
PLEASE BOOK A TABLE ONLINE  
[cobbsfarmshops.co.uk/book-a-table](http://cobbsfarmshops.co.uk/book-a-table)



(v) Vegetarian (ve) Vegan (gf) Gluten-free

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ALLERGENS – please speak to a member of staff with any concerns or queries regarding allergens. Our kitchen cannot guarantee that any food item we make is 100% free of any specific allergen.