

Family Roast the Fordhall Way

Sunday 19th March - 12pm - 3pm

"The fondest memories are made when gathered around the table."



Sharing Platter

Selection of breads and bread sticks (v) with 3 dips (gfa, vea):

- * Yellow split pea
- * Smoked tomato and garlic
- * Beet hummus

Mains

Choose one meat per booking, which will be served as a joint for you to carve at your table.

- * Roast topside of Fordhall Aberdeen Angus Beef, served with 72 hour bone broth gravy (gfa)
- * Slow Roasted Gloucester Old Spot free range pork, served with 72 hour bone broth gravy (gfa)
- * Carrot and Swede Strudel with red wine and thyme jus (ve)

All mains served with beef dripping roast potatoes (vea), seasonal greens, roasted vegetables and a yorkshire pudding.

2 Course: £20.95
Children under 12: £9.50

Dessert selection available on the day

Made with love
Fordhall
Organic Farm

gf: gluten free. gfa: gluten free available. v: vegetarian.
ve: vegan. vea: vegan available

You are welcome to stay and explore our free farm trails after your meal.

Pre-booking recommended to avoid disappointment.
Please advise of any dietary requirements when booking a table or ordering. Book your table at 01630 638696.