

# Three Course Carvery

## TO START:

*Melon & Three Berry Terrine with Raspberry Coulis  
Homemade Carrot & Coriander Soup  
Chicken Liver Parfait lined with Streaky Bacon*

*Please select a maximum of 2 starters*

## MAIN COURSE:

*Roasted Leg of Lamb studded with Garlic and Rosemary  
Roasted Topside of Beef (cooked pink)  
Roasted Leg of Pork*



*The main courses are accompanied by seasonal vegetables, roasted potatoes  
And homemade Yorkshire puddings*

## DESSERTS:

*Assorted Homemade Desserts of the Day  
Fresh Fruit Salad*

*Freshly Brewed Coffee or Tea*

*Price: £22.00 per person*

*All produce is locally sourced and freshly cooked. All dishes are homemade*

*Please enquire for vegetarian options*

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