



Appetisers

Chef's sweet potato & paprika soup

Goats cheese & caramelised red onion pithivier served on a walnut & apple salad

Homemade guacamole, prawn & Whitby crab tian served with a lemon & garlic alioli

Lightly grilled pork & black pudding sausage on a cheese & fried onion mash

Carvery

*Served with Yorkshire puddings, chipolata sausage wrapped in bacon,
choice of potato, vegetables in season with relishes and roast gravy*

Desserts

Chef's Gin & Parma violet cheesecake served with fresh berries

Bitter chocolate & lime torte with clotted cream ice cream

Sticky toffee sponge pudding served with vanilla custard

Homemade strawberry & vanilla Chantilly galette complemented with Crème Anglaise & brandy snaps

Followed by freshly brewed coffee & chocolate mints

£26.95 adults, children £15.00 - under 10 years of age

Sunday March 31st 2019

Sittings: 12pm for 12.30pm; 3.30pm for 4pm. Served in the Barn

Later bookings available upon request

£10 deposit per person required to confirm

To Book: Telephone 01226 766086 or email at info@cubleyhall.co.uk

Cubley Hall Ltd. Mortimer Rd, Penistone, Sheffield S36 9DF