



SUNDAY CARVERY MENU

MAINS

TRADITIONAL SUNDAY CARVERY (GFO) £20.00

Topside of Beef, Crown of Turkey and Roasted Horseshoe Gammon.
Served with a huge homemade Yorkshire pudding and all the trimmings.

PAN FRIED FILLET OF COD (GF) £20.00

Served with a butter bean colcannon and parsley sauce.

BRIE AND MUSHROOM WELLINGTON (V) £17.00

Portobello mushroom, cranberry and spinach, topped with hazelnuts, walnuts, peanuts, almonds and brie and encased in puff pastry.

HOMEMADE LENTIL COTTAGE PIE (VG) (GF) £15.00

A delicious blend of lentils, celery, carrot, onion, and tomato in a rich vegan gravy, topped with a smooth mashed potato.

DESSERTS

MIXED BERRY ETON MESS (GF) £8.00

Real dairy ice cream, layered with meringue, mixed seasonal berries and whipped Chantilly cream, drizzled generously with fruit coulis.

TOFFEE AND HONEYCOMB CHEESECAKE (GF) £8.00

Creamy and luxurious white chocolate cheesecake, studded with chocolate honeycomb pieces, topped with vanilla cream and toffee sauce. Served with your choice of vanilla ice cream or pouring cream.

HOMEMADE STICKY TOFFEE PUDDING £8.00

Traditionally made sticky toffee pudding, generously smothered with a golden toffee sauce. Served with your choice of custard, vanilla ice cream or pouring cream.

ICE CREAM SUNDAE (GF/ VG) £8.00

A classic British pud! Vegan ice cream generously layered with seasonal fruit compote, topped with vegan cream and a raspberry coulis.

SEASONAL FRUIT CRUMBLE (GF/ VGO) £8.00

A traditional, seasonal fruit compote, topped with our signature crumble topping. Served with your choice of custard, vanilla ice cream or pouring cream. Ask your server for today's flavour.

PINA COLADA COOKIE DOUGH £8.00

Freshly baked chocolate chip cookie dough served warm with caramelised pineapple, coconut flakes and vanilla ice cream, drizzled with a sticky toffee sauce.

(GF) GLUTEN FREE DISH
(GFO) GLUTEN FREE OPTION
AVAILABLE
(V) VEGETARIAN DISH
(VO) VEGETARIAN OPTION
AVAILABLE
(VG) VEGAN DISH
(VGO) VEGAN OPTION AVAILABLE

PLEASE ASK YOUR SERVER FOR
MORE INFORMATION

ALLERGEN INFORMATION

PLEASE NOTE THAT OUR DISHES
MAY CONTAIN ONE OR MORE OF THE
FOLLOWING ALLERGENS: EGGS, MILK,
SHELLFISH, MOLLUSCS, FISH, SOYA,
PEANUTS, SESAME, SULPHUR DIOXIDE,
NUTS, CEREALS CONTAINING GLUTEN,
CELERY, MUSTARD OR LUPIN. IF IN
DOUBT, PLEASE ASK A MEMBER OF
OUR TEAM WHO WILL BE ONLY TOO
PLEASED TO ASSIST YOU.

NO ROOM FOR PUD?

TAKE A LOOK AT OUR
SPECIALITY TEAS AND
COFFEES!

**BECKETTS
FARM**

RESTAURANT

SUNDAY CARVERY MENU

CHILDREN'S CARVERY

CHILDREN'S SUNDAY CARVERY £8.00

Especially for our guests who are under 12

Small Sunday carvery with a choice of one meat, Topside of Beef, Crown of Turkey or Roasted Horseshoe Gammon. Served with a huge homemade Yorkshire pudding and all the trimmings.

CHILDREN'S DESSERTS

WARM CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM £4.00

MINI STRAWBERRY ETON MESS (GF) £4.00

(GF) GLUTEN FREE DISH
(GFO) GLUTEN FREE OPTION AVAILABLE
(V) VEGETARIAN DISH
(VO) VEGETARIAN OPTION AVAILABLE
(VG) VEGAN DISH
(VGO) VEGAN OPTION AVAILABLE

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DID YOU KNOW WE SELL GIFT VOUCHERS?

TREAT SOMEONE SPECIAL TO A LITTLE BIT OF BECKETTS. PURCHASE ONLINE AT BECKETTSFARM.CO.UK OR ASK YOUR SERVER FOR ONE TODAY.

