

SAMPLE SUNDAY CARVERY MENU

****Starting Sunday 18th August 2024****

Served From 12pm

Child & Small Appetite Carvery

14.50

Adult Carvery

18.50

CARVERY OPTIONS

Glebe Farm Topside of Beed

slow cooked for 12 hours until tender and succulent

Slow Cooked Pork Loin

locally sourced and slowly cooked for 12 hours, until juicy with salted crackling

Sweet Potato, Garden Herb and Black Garlic Nut Roast

carefully made by our talented chefs

All our carveries are served with garden herb triple cooked roast potatoes, homemade Yorkshire pudding, apple braised red cabbage, lemon and garden rosemary courgettes, brown butter and pistachio carrots, heath farm green beans with shallots and garlic, honey and garden herb roasted parsnips, sage and onion stuffing.

Homemade bone marrow gravy | Vegan Options available

All dietaries can be catered for by our kitchen

Glebe Farm & Heath Farm, Dorset, Are Owned By The Hotel's Proprietors

George Albert Hotel

