

# ROAST DINNER

# Tapas

SUNDAY 3RD MARCH

Pulled beef in mini Yorkshire puddings	7
Mini Yorkshire puddings (V)	3.50
Mini vegetable wellingtons (VG)	5
Pigs in blankets	7.50
Roast potatoes (VG, NGI)	3.50
Creamed mash potatoes (V, NGI)	3.50
Cauliflower cheese (V, VG*, NGI)	6.50
Honey roast carrots & parsnips (V, VG*, NGI)	3.50
Sage & onion stuffing balls (VG)	3.50
Braised red cabbage (VG, NGI)	3.50
Rich beef gravy	2
Vegetable gravy (V, VG*)	2

## HOW TO CHOOSE *your tapas*

**THREE DISHES** \\ Serves 1-2 people

**FIVE DISHES** \\ Serves 2-3 people

**SEVEN+ DISHES** \\ Serves 4+ people

Please note: Serve recommendations are approximate

V - vegetarian VG - vegan NGI - non gluten containing ingredients VG\* - dish can be adapted to contain vegan ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens that are deep fried in our kitchens will use the same fryers as ingredients that do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit [www.moddershalloaks.com/allergen-information/](http://www.moddershalloaks.com/allergen-information/) to view our full allergens policy.



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