

SOUTH CAUSEY INN

PRIMROSE EDITION OLD BARN OAK PACKAGE MENU

Our Chef's create fresh stock daily to use in our Gravy/sauces which contains: bones, mixed vegetables, celery, onion & carrots and simmered for 24 hours. All dishes are made in a kitchen where allergens are present - Please discuss with our team.

PHOTOGRAPHY CREDIT: DIM PHOTOGRAPHY

YOUR MENU

MINI PRAWN COCKTAILS | GF

FULLY DRESSED SALMON | GF

A COLD SELECTION OF CONTINENTAL MEATS | GF

PÂTÉ | GF

GREEK OLIVES & SUNDRIED TOMATOES | GF

A MIXED ARRAY OF BREAD | CAN BE GF ON REQUEST

FULL HOG ROAST WITH ALL THE TRIMMINGS | CAN BE GF ON
REQUEST

BEEF CHILLI | GF

VEGETABLE LASAGNE | V

WILD MUSHROOM & ROASTED PEPPER STROGANOFF | V |
VEGAN

VEGETABLE PIZZAS | V

STEAK PIES

VEGETABLE QUICHE | V

VARIETY OF WRAPS

CHEESY CHUNKY CHIPS

SKINNY FRIES

SELECTION OF SALADS | V

CHEESE PLATTER | V

SELECTION OF CRACKERS | CAN BE GF ON REQUEST

DOUGHNUT TOWER | V

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