



Starters

- 1. Prawn Cocktail**
Juicy prawns served on a bed of crisp lettuce with a tangy Marie Rose sauce, garnished with a wedge of lemon.
- 2. Scotch Egg**
Soft-boiled egg wrapped in seasoned sausage meat, coated in breadcrumbs, and deep-fried until golden brown, served with a tangy mustard dip.
- 3. Leek and Potato Soup**
A creamy blend of leeks and potatoes, garnished with fresh chives and served with crusty bread.
- 4. Chicken Liver Pâté**
Smooth chicken liver pâté served with toasted brioche and a tangy red onion chutney.
- 5. Stuffed Mushrooms (Vegetarian)**
Large mushroom caps filled with a mixture of breadcrumbs, garlic, herbs, and cheese, baked until golden and bubbly.

Main Courses

- 1. Roast Beef**
Tender roast beef served with Yorkshire puddings, horseradish sauce, roasted potatoes, and a medley of seasonal vegetables (carrots, peas, and green beans).
- 2. Roast Chicken**
Juicy roast chicken served with sage and onion stuffing, bread sauce, roasted potatoes, and vegetables (parsnips, carrots, and Brussels sprouts).
- 3. Roast Pork**
Succulent roast pork with crispy crackling, apple sauce, roasted potatoes, and a selection of vegetables (carrots, red cabbage, and peas).
- 4. Grilled Salmon**
Fresh grilled salmon fillet served with a lemon butter sauce, roasted potatoes, and vegetables (asparagus, green beans, and baby carrots).
- 5. Vegetarian Nut Roast**
A hearty nut roast made with a blend of nuts, vegetables, and herbs, served with vegetarian gravy, roasted potatoes, and vegetables (carrots, parsnips, and Brussels sprouts).

Desserts

1. Sticky Toffee Pudding

Moist sponge cake made with finely chopped dates, covered in a rich toffee sauce, and served with vanilla ice cream or custard.

2. Eton Mess

A delightful mix of crushed meringue, strawberries, and whipped cream, served in a glass.

3. Treacle Tart

A sweet and sticky tart filled with golden syrup, breadcrumbs, and lemon zest, served with clotted cream or vanilla ice cream.

Additional Details

- **Vegetables:** All main courses are served with a medley of seasonal vegetables which include options such as carrots, peas, green beans, parsnips, Brussels sprouts, and red cabbage.
- **Roasted Potatoes:** Each main course is accompanied by crispy, golden roasted potatoes, seasoned with rosemary and sea salt.

Enjoy your classic British roast dinner!

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