

*THE FARMERS ARMS PRESENTS
AN EVENING WITH THE RAMRODS
A FANTASTIC 4 COURSE MEAL AND FABULOUS ENTERTAINMENT
Saturday 25th February from 7pm
Farmers Arms, Ledbury Road, Apperley, GL19 4DR 01452780307*

The Menu

Homemade French Onion Soup

With a Stilton Crouton and Crusty Bread

Chicken Liver Pate

With Homemade Red Onion Marmalade and Toasted Baguette

Crab and Prawn Cocktail

Homemade Marie Rose sauce served on a bed of Crisp Lettuce

Home Cider Battered Brie Wedges

With a Cranberry Mayonnaise and Salad Garnish

Sautéed Field Mushrooms

In a Creamy Stilton Sauce placed on Toasted Brioche

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Roast Rib of Herefordshire Beef

Homemade Yorkshire Pudding, Goose Fat Roast Potatoes and Homemade Gravy

Oven Roasted Pork Belly

On Black Pudding Mash with a Sherry, Mushroom Sauce

Local Lamb Shank

Braised in Garlic, Red Wine and Rosemary served on Minted Mash and Rich Cranberry Gravy

Free Range Chicken Supreme

Wrapped in Bacon placed on Creamy Mash with a Port and Stilton Cream

Salmon Supreme

Placed on a Pesto Mash with a Prawn and Asparagus Sauce

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Sticky Toffee Pudding

Butterscotch Sauce and Fresh Cream

Bread and Butter Pudding with Custard

Strawberry Crème Brulee

Hot Chocolate Fudge Cake with Vanilla Ice Cream

Baileys Cheesecake with Baileys Cream

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Coffee and Chocolates

£18.95 per person