

Slow Food Weekend
Sunday Lunch 2pm, 19th October 2008

Ricks expertly made **Yorkshire Puddings**,
served in the traditional Yorkshire way, first, with onion gravy

(Our eggs are all free range and come from a farm just 2 miles up the road)

Roast Rib of Givendale Beef
served with roast gravy and horseradish sauce,
buttered savoy cabbage, creamed leeks and roast potatoes with thyme.

(Givendale is a new breed of premium grass-fed,
free range Yorkshire Beef from the Yorkshire Wolds)

Bread and Butter Pudding
With pouring cream
(This may be the lighted B&B Pudding you have ever tasted!)

Coffee with chocolates