

## The Buttertubs Package

(available Sunday 12pm-4pm and Monday to Sunday 6pm-8pm)

**One Course £10.95 per guest**  
(main course only)

**Two Courses £14.95 per guest**  
(starter and main course or main course and dessert)

### Starters

#### Home-made Vegetable Soup Platter (V) (GF)

Served with melba toast, crispy croutons and Yorkshire Wensleydale cheese to crumble on top.

#### Yorkshire Rarebit (V)

Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese, mixed with Black Sheep ale, cream and our secret seasoning, served melted on a toasted ciabatta with a tomato relish and dressed salad leaves.

### Main Course

#### Calvert's Carvery (GF)

Special of two local roasts carved by our chef for you; then help yourself to our selection of perfectly cooked seasonal vegetables and potatoes, crisp Yorkshire pudding, accompaniments and rich gravy.

### Desserts

#### Our Famous Yorkshire Wensleydale & Ginger Cheesecake

A rich cheesecake made with our Yorkshire Wensleydale & Ginger cheese.

#### Mixed Fruit Pavlova (GF)

Home-made meringue topped with whipped double cream and mixed berries.

#### Calvert's Apple Pie

Delicious shortcrust pastry apple pie, served warm with custard.

#### The Yorkshire Wensleydale Cheeseboard (GF)

Yorkshire Wensleydale and Yorkshire Wensleydale & Cranberries, served with crackers, oat biscuits, home-made chutney, grapes and celery.

**Three Courses £16.95 per guest**

**Why not visit our Yorkshire Wensleydale Cheese Experience, including cheese-making viewing gallery and demonstrations for £2.95\* per guest.**  
\*Special rate with meal package

#### Macaroni Cheese (V)

Macaroni baked in a rich triple cheese sauce.

#### Haddock & Parsley Fishcake

In a crisp crumb, served with mixed leaves and a herb mayonnaise.

#### Chicken & Bacon Terrine (GF)

Served with a pickled courgette salad and crusty bread.

#### Calvert's Yorkshire Fruit Crumble

Delicious seasonal fruit crumble, served with a crème anglaise.

Followed by freshly brewed tea or coffee.

