

## 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, 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)**  
Local Dales roast lamb and beef 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.

**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 add a Cheese-making Demonstration for £2.95 per guest?**

**Macaroni Cheese (V)**  
Macaroni baked in a rich triple cheese sauce.

**Haddock and Smoked Bacon Fishcake**  
In a crisp crumb, served with mixed leaves and a herb mayonnaise.

**Ham Hock Terrine (GF)**  
Served with a honeyed carrot 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.**

