



SAMPLE SUNDAY LUNCH MENU

3 Courses Set Menu: Starter, Main Course and Dessert
Adults £30.00, Children under 11 £15.00 + 10% service charge

STARTERS

Mixed Starter Selection to share

Garlic Bread, Homemade Coleslaw, Baked Brie with Warm Raspberry Jelly,
Egg Mayonnaise, Prawn Cocktail, Hand Cut Potato Wedges, Chilli Sauce

Or

Individual Starter of

Parma Ham, Seasonal Melon, Fruits
Leek and Potato Soup, Herb Croutons

MAIN COURSE

Traditional Sunday Roast Served with Yorkshire Pudding and Roast Potatoes
Beef, Lamb, Pork or Chicken

Grilled Seabass, Asparagus and Samphire, Herb Butter, Crushed Potatoes
Smoked Haddock, Butter Mash, Poached Egg, Sautéed Leeks, White Wine Veloute
Homemade Braised Beef & Mushroom Shortcrust Pie, Buttered Mash, Creamed Cabbage
Pork and Leek Sausages with Butter Mash and Onion Gravy
Vegetable Wellington, Sautéed Potatoes, Broad Beans and Pea Fricassee, Red Wine Sauce (v)

**** All Main Courses are served with Seasonal Vegetables ****

DESSERTS

Oven Baked Rice Pudding with Nutmeg and Brown Sugar
Warm Chocolate Brownies, Vanilla Ice Cream
Fresh Fruit Salad, Vanilla Ice Cream
Apple and Blackberry Crumble with Custard
Vanilla Pannacotta, Fruit Coulis, Shortbread

*All dishes are prepared in a working kitchen
Please let our staff know of any nut, wheat or other allergies*