

Sunday LunchEON

++ SAMPLE Menu ONLY ++

Sunday Lunch Menu
Menu Changes every Sunday
£17.95 per Head inc.

Including V.A.T. @ 20%

Starters

Chef's homemade Ham Hock and vegetable broth topped with croutons.
Served with a freshly baked crusty bread roll.

Trio of fresh Honeydew, Cantaloupe and Galia melon with a mint syrup and refreshing iced fruit sorbet.

Fanned Avocado with cured salmon and crayfish in a dill and mustard dressing.

Deep fried wedge of brie garnished with a dressed salad and warmed Cumberland sauce.

Field mushrooms filled with peppers and topped with an herb crust.

Main Course

Home roast topside of beef served with homemade Yorkshire pudding, horseradish sauce and freshly made pan gravy.

Home roasted loin of Pork stuffed with apricot sausage meat and sage onion stuffing, with a homemade Yorkshire pudding, and freshly made pan gravy.

Home roasted leg of Lamb served with a homemade Yorkshire pudding, mint sauce and freshly made pan gravy.

Poached fillet of plaice with a smoked salmon and chive chardonnay cream sauce.

(V)Mushroom, brie and redcurrant filo bundle with a rosemary and redcurrant gravy.

All dishes are served with seasonal vegetables, roasted and mashed potato.

Desserts

Deep filled Apple pie served with freshly made custard.

A choice of a cold dessert will be served from our sweet trolley or ice cream choices.

A selection of English and Continental cheeses may be taken as an alternative.

Freshly brewed Cafetiere of coffee with cream or Yorkshire blend tea with milk and chocolate.

Where possible we will serve half portions, but only to children under the age of twelve.
Please note: Foods listed on our menus are produced in a kitchen, which uses nuts and nut products.

Please ask your waiting staff for any nut or other allergies.