

Sunday Lunch Menu

3 Courses and Coffee

£16.95

TO START

Ardennes Pate

Served with Orange Marmalade and mixed leaves

Cream of Vegetable Soup

Served with crusty roll

Prawns and Smoked Halibut

Greenland prawns bound in a Brandy Marie Rose Sauce served with Smoked Halibut on a bassinette of dressed leaves

Fanned Honeydew Melon

Served with a Assiette of fruits and Mango Coulis

Garlic Mushrooms and Smoked Chicken

Served in a Filo Basket, dressed with mixed leaves

MAIN COURSE

Roast Rib of Beef

Served with Yorkshire pudding and a traditional Roast Gravy

Roast Loin of Pork

Served with Yorkshire pudding, Bacon roll and Stuffing with Roast Gravy

Roast Leg of Lamb

Served with Rosemary jus and Yorkshire Pudding

Roast Breast of Turkey

Served with Yorkshire pudding, Bacon roll and Stuffing with Roast Gravy

Vegetarian Dish of the Day

Vegetable Casserole

Fish Dish

Baked Salmon

Served with Lemon Butter

Chefs Special

Baked Chicken Breast

Served with a classic Garlic Mushroom Sauce

DESSERT MENU

Fruits of the Forest in a Brandy Snap Basket

Baileys Rice Pudding

Lemon Cheesecake

Raspberry and Peach Tiramisu

Mango and Pineapple Delice

Duo of Chocolate Cheesecake

TO FINISH

Coffee

Served with Mints