

SUNDAY MENU

(available from 12:00 noon to 3:00PM)

STARTERS



HOMEMADE SOUP OF THE DAY

DUO OF MELON WITH SUMMER FRUITS & RASPBERRY COULIS

CHICKEN LIVER & BRANDY PATE WITH RED ONION MARMALADE

NORTH ATLANTIC PRAWN COCKTAIL WITH PINEAPPLE AND COCONUT SALSA

CREAMY GARLIC MUSHROOMS SERVED ON TOASTED CROSTINI



MAIN COURSE



ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING

ROAST LEG OF LAMB WITH BABY PEARL ONIONS & ROSEMARY GRAVY

POACHED SALMON WITH A CREAM & WHITE WINE SAUCE

PAN FRIED CHICKEN WITH SAGE & ONION STUFFING

SLOW BRAISED LAMB, WITH ROOT VEGETABLES & RED WINE SAUCE

VEGETARIAN



PROVENÇAL VEGETABLE PASTA WITH FLAKED PARMESAN AND BASIL DRESSING

ALL OF THE ABOVE SERVED WITH SEASONAL VEGETABLES & POTATOES OF THE DAY

DESSERTS



HOMEMADE BREAD & BUTTER PUDDING & CUSTARD

STICKY TOFFEE PUDDING WITH ICE CREAM

HOMEMADE CRUMBLE OF THE DAY WITH CUSTARD

HOMEMADE PROFITEROLES WITH CHANTILLY CREAM

SELECTION OF ICE CREAM

2 COURSES FOR £12.50

3 COURSES FOR £15.00

