



BRYNMEADOWS
GOLF · HOTEL · SPA

Sunday Lunch Menu

To Start:

Chefs Homemade Leek and Potato Soup (V, VG, VE, GF)

Served with Freshly Baked Bread

Filo Prawns

Served with Sweet Chilli Sauce

Chicken Liver Pate (GF)

Served with Red Onion Marmalade

Breaded Brie (V)

Served with Cranberry Sauce

To Follow:

Roast Topside of Beef with Horseradish Sauce (GF)

Served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Roast Leg of Lamb with Mint Sauce (GF)

Served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Roast Crown of Turkey and Stuffing with Cranberry Sauce (GF)

Served with a Selection of Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

Grilled Cod (GF)

Served with New Potatoes and Seasonal Vegetables

Vegetable Wellington (V)

Served with a Selection of Seasonal Root Vegetables and Vegetable Gravy

To Finish:

Lemon Tart (V)

Served with Raspberry Coulis and Clotted Cream

Cheesecake of the Day (V)

Served with Chantilly Cream

Warm Chocolate Brownie

Served with Custard or Vanilla Custard

Selection of Cheese and Crackers (V)

Served with Red Onion Chutney and Grapes

Warm Apple Crumble

Served with Custard or Vanilla Ice Cream

Selection of Ice Cream and Sorbets

Strawberry, Chocolate and Vanilla

Vegetarians / Vegans will be catered for on request at time of booking. All other dietary requirements can be catered for on request, except Diabetics, due to the nature of the product.

VEGETARIAN (V) VEGAN (VE)

All our dishes are made in house and are cooked to order. At busy times there may be a delay. Allergens are present in all of our kitchens but where possible we avoid cross contamination. However, if you have severe allergies, please check with a member of staff who will be happy to help.