



SUNDAY LUNCH
2 COURSES FOR £18.45 | £8.95 PER CHILD
3 COURSES FOR £21.95 PER ADULT | £11.95 PER CHILD

Starter

Chef's Homemade Leek and Potato Soup (V , VG, VE, GF)

Served with Freshly Baked Bread

Prawn Cocktail, Marie Rose Sauce and Brown Bread

Breaded Brie (V)

Served with Cranberry Compote

Chicken Liver Pâté

Served with Red Onion Marmalade and Crusted Bread

Main Course

Roast Topside of Beef Served with Horseradish Sauce

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

Roast Leg of Lamb with Mint Sauce

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

Roast Crown of Turkey, Stuffing and Cranberry Sauce

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

Fish of the Day

Served with New Potatoes and Seasonal Vegetables

Vegetable Wellington

Dessert

Lemon Tart

Served with Raspberry Coulis and Clotted Cream (V)

Strawberry and White Chocolate Cheesecake

Served with Chantilly Cream (V)

Warm Chocolate Brownie

Served with Salted Caramel Sauce (V)

Selection of Cheeses & Crackers

Served with Red Onion Chutney

Profiteroles

Served with Chantilly Cream and Warm Chocolate Sauce (V)

Selection of Ice Cream

Strawberry, Chocolate and Vanilla