

- 1727 -

SUNDAY LUNCH

SERVED FROM 12 NOON

2 courses £15.00

3 courses £19.95

. Starters .

SOUP OF THE DAY crusty bread rolls and vegetable crisps (v)

BUTTERNUT SQUASH TART TATIN with blue cheese and toasted walnuts (v)

CHICKEN AND CHORIZO CROQUETTE tomato salsa, baby gems, balsamic glaze

LEMON AND DILL CALAMARI crispy lemon and dill calamari, citrus mayonnaise, salad leaves, scorched lemon

HAM HOCK TERRINE celeriac remoulade, piccalilli gel, warm brioche

TRADITIONAL PRAWN COCKTAIL prawns, marie rose sauce, shredded lettuce

. Mains .

ROAST SIRLOIN OF BEEF Yorkshire pudding, thyme and red wine sauce

ROAST TURKEY with sausage and bacon pinwheel, apricot and sage stuffing, pan gravy

ROAST PORK with crackling, roast potatoes, apple cider gravy

RAINBOW TROUT FILLET herbed new potatoes, caper butter sauce

RAVIOLI mushroom filled ravioli, roasted butternut squash, blue cheese, pine nuts (v)

THREE CHEESE NUT ROAST - mixed nuts and vegetables coated in panko served with a tomato and basil sauce (v)

All roasts will be served with roast potatoes and seasonal vegetables

. Desserts .

ETON MESS vanilla cream, meringue, fresh fruits (g)

CHERRY AND PISTACHIO TART vanilla ice cream

CINNAMON AND SULTANA APPLE PIE fresh cream, vanilla ice cream

CHOCOLATE BREAD AND BUTTER PUDDING vanilla custard

CHEESEBOARD Selection of English and continental cheeses

SELECTION OF ICE CREAM AND SORBET

Please note, whilst we do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that all dishes are completely allergen free

Please make allergies known when placing your order