



“ S A M P L E “
SUNDAY LUNCH MENU

STARTERS

LEEK AND POTATO SOUP (V)

SMOKED SALMON AND CAPERS, ONION, HORSERADISH CREAM AND BROWN BREAD

BAKED FIELD MUSHROOM TOPPED WITH FETA AND ROASTED VEGETABLE (V)

CHORIZO AND WILD MUSHROOM TART DRIZZLED WITH PESTO DRESSING

MAINCOURSES

ROAST LOIN OF PORK SERVED WITH APPLE PUREE AND ROAST POTATOES

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING AND ROAST POTATOES

BAKED FILLET OF SALMON, ASPARAGUS, JERSEY ROYALS AND A DILL HOLLANDAISE SAUCE

PAN FRIED CORN FED CHICKEN BREAST ON A FRESH LEAF SALAD AND HOMEMADE BERNAISE SAUCE

TOSSED PENNE PASTA WITH DRIED TOMATOES, PINE NUTS AND BALSAMIC TOMATO SAUCE TOPPED WITH
MOZZERELLA (V)

DESSERTS

CHOCOLATE PANACOTTA AND WHIPPED CHANTILLY CREAM

WARM APPLE STRUDEL WITH CRÈME ANGLAISE

STRAWBERRY PAVLOVA WITH A FRUIT COULIS

SELECTION OF CHEESE AND BISCUITS WITH GRAPES, CELERY, APPLE AND WALNUTS

£9.95 X 1 COURSE * £12.95 X 2 COURSES *** £15.95 X 3 COURSES**

ALL COURSES INCLUDE COFFEE

All dietary requirements are catered for

A 10% service will be added to tables of over 10 people