

Set Sunday Lunch

*Available for parties of 10 or over. Separate children's menu is available.
The menu can be personalised for your occasion with advance notice.
Please indicate if you want the prices left on or off.*

Homemade soup day served with a crusty roll

*Prosciutto wrapped chicken and leek terrine
served with caramelised red onion chutney*

*Stuffed portabello mushrooms
filled with coconut creamed spinach, leeks, garlic and nutmeg*

*Lamb kofta in a pitta bread pocket
with rocket leaves and tzatziki*

Peppered smoked mackerel, accompanied with new potato and beetroot salad

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Roast leg of pork, stuffing and chipolata sausage

Roast topside of beef with Yorkshire pudding

Roast Staffordshire turkey, stuffing and chipolata sausage

*Stuffed chicken breast
with stilton and caramelised leeks, wrapped in
smoked bacon served with a red wine jus*

*Salmon fillet
with a lemon white wine and dill sauce*

*Vegetarian shepherds pie
quorn mince, mushrooms, onions, carrots and celery cooked in rich gravy
topped with cheddar cheese*

*Sweet potato, spinach and goats cheese lattice
with a golden puff pastry lattice topping*

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*Brandy snap baskets
filled with strawberries and freshly whipped cream*

*Raspberry and shortbread ice-cream sundae layers of shortbread, raspberries,
vanilla ice-cream and raspberry coulis topped with freshly whipped cream*

Honey and walnut topped panna cotta

*Homemade bread and butter pudding
with a layer of blackcurrant jam served with hot custard*

*Belgian chocolate torte
a blend of four chocolates and finished with a ganache topping.*

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coffee and mints

3 courses £18.95