

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

*Homemade duck and Cointreau pate
served with apple and cider chutney and crusty toasted bread*

*Wild mushroom and stilton toast
wild mushrooms pan fried in a garlic butter served on toasted ciabatta topped with melted stilton*

*Fanned melon garnished with forest fruits,
served with a fruit coulis*

*Homemade brie wedges
served with mango chutney*

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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
filled with sundried tomatoes, mozzarella and baby leaf spinach
served on a balsamic reduction*

*Sicilian style Salmon
Salmon fillet marinated in olive oil, lime juice, chilli flakes, paprika and ground
black pepper served with wild garlic mushrooms and tender-stem broccoli (£2 supplement)*

*Stuffed peppers (V)
with mixed vegetables and served on a balsamic reduction*

*Roasted veg pot pie
Roasted vegetables in a creamy cheddar and mustard sauce,
with a golden puff pastry topping*

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*Lemon meringue pie
Served with cream or ice-cream*

*Salted caramel cheesecake
Served with cream or ice cream*

*Classic rich chocolate fudge cake
Served with cream or ice cream*

*Homemade baileys infused bread and butter pudding
served with custard*

*Traditional Scottish Cranachan
Sweet raspberries folded into freshly whipped cream
flavoured with honey, whisky and toasted oats*

3 courses £18.95