

Set Sunday Lunch

*Homemade soup of the day
Served with a crusty bread roll*

*Homemade duck and Cointreau pate
Served with fruit chutney and crusty toasted bread*

*Tiger prawn bruschetta
Pan fried tiger prawns in a chilli, lime and corriander butter
served on ciabatta*

*Sticky pork belly bites
Slow roasted pork belly bites coated in a sweet chilli, honey and soy sauce marinade
Served with spring onion and fresh red chilli*

*Goat's cheese, black olive and sun-dried tomato bon-bon
Goats cheese infused with black olives and sun-dried tomatoes
Coated in a crisp panko shell served with a beetroot puree*

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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

*Chicken breast stuffed with feta cheese, green pesto and spinach wrapped in bacon
served on a balsamic reduction*

*Wild mushroom, leek, spinach and blue cheese wellington
Drizzled with a balsamic reduction*

Vegetable moussaka

*Homemade mushroom, garlic, lentil, chickpea and tomato ragu
Layered between white sauce and slices of aubergines topped with feta cheese and parmesan shavings*

*Salmon fillet marinated with fresh lemon and thyme
Served with a crème fraiche walnut and horseradish sauce
(£3 supplement)*

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Alabama chocolate fudge cake

Homemade mango cheesecake

*Homemade white chocolate and raspberry
bread and butter pudding*

Homemade key lime and ginger pot

*Raspberry panacotta served with fresh cream
Garnished with fruits of the forest*

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Coffee and mints

3 courses £19.95

2 course 16.95