

Set Sunday Lunch

Homemade soup of the day served with a crusty roll

*Homemade duck and Cointreau pate
served with red onion chutney and finger toast*

*Poached mushrooms in a garlic and stilton sauce
served with toasted ciabatta*

*Smoked salmon cornets
filled with atlantic prawns and marie rose sauce*

Fanned melon served with forest fruits and fruit coulis

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Roast leg of pork, stuffing and chipolata sausage

Roast topside of beef with yorkshire puddings

Roast Staffordshire turkey, stuffing and chipolata sausage

*Oven baked salmon fillet (£3 supplement)
topped with a herb crust, served with hollandaise sauce*

*Chicken breast stuffed with brie, spinach and cranberries wrapped in bacon
with a balsamic reduction*

Vegetable nut roast served with vegetarian gravy

Homemade vegetable lasagne

Homemade roasted red pepper, spinach and goats cheese filo tart

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Alabama chocolate fudge cake

Baileys bread and butter pudding with custard

Tarte au citron served with forest fruits

Homemade raspberry and white chocolate cheesecake

Chocolate and orange torte

£17.95 2 courses

£20.95 3 courses