



S A M P L E S U N D A Y M E N U

STARTER

Homemade Carrot & Corriander Soup with a Crusty Roll

Ham Hock & Pea Terrine with Piccalilli & Soda Bread

Smoked Salmon, Prawn & Crab Meat Tian bound in Marie Rose Sauce

Poached Pear, Candied Walnut & Stilton Salad with a Baby Leaves & a Walnut Dressing (v)

MAIN

Traditional Roast Sirloin of Beef

with a Homemade Yorkshire Pudding, Roast Potatoes & Gravy

4-hour Slow Roasted Shoulder of Lamb

in a Honey & Mint Marinade

Pan Fried Sea Bream

on a Bed of Rustic Ratatouille with a Balsamic Glaze

Roasted Butternut Squash

filled with Garlic, Parmesan & Breadcrumbs on a Rich Tomato & Herb Sauce (v)

DESSERT

Homemade Lemon Tart with Fresh Raspberries and a Vanilla Pod Ice Cream (v)

Oat Loaded Apple & Cinnamon Crumble topped with Custard or Cream (v)

Homemade Sticky Toffee Pudding with Custard & Toffee Sauce (v)

Homemade White Chocolate & Lime Cheesecake on a Ginger Biscuit Base (v)

2 course £14.95 / 3 course £19.95