



## February Sunday Lunch Menu 2018

Served 12-4pm

2 Courses - £17.95    3 Courses £20.95

\*\*All dishes are subject to availability\*\*

### STARTERS

- (V) Leek and Potato Soup with Croutons
- Duck Liver Pate served with Red Onion Marmalade, Warm Brioche and Salad Leaves
- Tempura Batter Chicken on a Bed of Stir Fry Vegetables, served with Sweet Chilli Sauce
- Prawn Cocktail served on a Cos Lettuce and Brown Toast
- (V) A Salad of Feta Cheese, Beetroot, Mandarin and Walnut with a Dressing of Aged Balsamic Vinegar

### MAINS

- Welsh Topside of Beef served with a Yorkshire Pudding and Gravy
- Free Range Roast Pork Loin, with Crispy Pork Crackling and Homemade Stuffing, Apple Sauce and Gravy
- Corn Fed Chicken Breast on Mash Potato served with a Creamy Wild Mushroom Sauce
- Roast Lamb Rump on Garlic Mash Potato served with a Rosemary Red Wine Sauce (£2.95 Supplement)
- Escalope of Seatrout on a Medley of Green Vegetables served with Béarnaise Sauce
- (V) Roasted Red Pepper and Goats Cheese Tart Tatin served with Basil Pesto and Mixed Salad Leaves

### DESSERTS

- Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream
- Chocolate Brownie served with Homemade Custard
- Forest Fruit Parfait with Forest Fruit Compote or a Selection of Homemade Ice Cream
- Vanilla Cheesecake served with Raspberry Coulis
- A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

**WIFI CODE**

**J28GUEST**

**All Mains Dishes are Served with a Selection of Potatoes and Fresh Vegetables**

**ADD A YORKSHIRE PUDDING TO YOUR MEAL - £1**

**ADD A SPECIAL SIDE OF THE DAY TO YOUR MAIN COURSE - £2 (PLEASE ASK A MEMBER OF STAFF FOR TODAY'S SELECTION)**

**\*\*\*If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering\*\*\***