



## July Sunday Lunch Menu 2018

Served 12-4pm

2 Courses - £17.95    3 Courses £20.95

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

**WIFI CODE**

**J28GUEST**

### **STARTERS**

Soup of the Day

(V) Watermelon with Chicory and Provolone Cheese with a Mint Dressing

Sticky Chicken Wings with Honey and Soy Glaze Served with Dressed Leaves

Gammon and Spring Vegetables Terrine served with an Apple and raisin Chutney, Brown Toast,

Smoked Mackerel, Potato, Fennel and Pickled Cucumber Salad

### **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

Stuffed Chicken Breast with Cream Cheese and Sundried Tomatoes served with a Tomato and Basil Sauce

Lamb Rump on Garlic Mash with A Rosemary Lamb Sauce (£2.95 Supplement)

Taponade Crusted Fillet of Hake with Herb Marinated New Potatoes served with Ratatouille Dressing

(V) Roast Pepper Filled with Provençale Vegetables and Mozzarella Cheese served with a Dressed Salad and a Pesto Dressing

Confit Duck leg on Stir Fry Noodles Tossed in Hoisin Sauce

### **DESSERTS**

Cherry Sponge served with Home Made Custard

Milk Chocolate Roulade Filled with Strawberry Jam and Chantilly Cream

Selection of Homemade Ice Cream

Orange Tiramisu served with Mandarin Segments.

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

**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\*\*\***