



October 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) Onion and Spinach Bhaji served with Minted Yoghurt and salad Leaves

Puff Pastry Parcel filled with Chicken and Leeks in a Cheese Sauce

Stuffed Tomato with Curried Beef served with Sour Cream and Dressed Rocket Leaves

Smoked Mackerel Pate with Brown Toast, Pickled Cucumber and salad Leaves

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 Chorizo and Feta Cheese with a Roasted Tomato Sauce

Fish of the Day served on a bed of Ribbon Vegetables cooked in a Garlic Butter, Rosemary, Roast Cherry Tomatoes and Lemon

(V) Mushroom Stroganoff with Fresh Tagliatelle Pasta

Slow Cooked Lamb Henry on Smoked Mash with a Red Wine and Rosemary Sauce (£2.95 Supplement)

DESSERTS

Apple Sponge served with Homemade Custard

Forest Fruit Tiramisu with Forest Fruit Compote

Selection of Homemade Ice Cream

Nutella and Oreo Cheesecake

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*****