



## November 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

Gammon and Apple Terrine served with a Red Onion Marmalade, Salad Leaves and Brown Toast

Chicken Pakora served with Garlic and Coriander Sauce

(V) Beef Tomato and New Potato Salad served with Feta Cheese and Basil Pesto

Creamy Smoked Salmon and Dill Linguine served with Garlic Bread

### **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 Cream Cheese served with a White Wine Sauce

Lamb Henry on Garlic Mash Potato with Rosemary Port Wine Sauce (£2.95 Supplement)

Fish of the Day on a Medley of Green Vegetables with a White Wine Sauce

(V) Wild Mushrooms and Truffle Oil Risotto served with Basil Pesto Parmesan Shavings

### **DESSERTS**

Lemon Curd Sponge served with Homemade Custard

Rice Pudding served with Toffee Sauce and Banana

Selection of Homemade Ice Cream

Dark Chocolate Panna Cotta served with Forest Fruit Compote

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\*\*\***