

SUNDAY LUNCH

The Restaurant

Tables available at 12:45pm, 1pm & 1:15pm

£20 for 2 courses | £25 for 3 courses

STARTERS

Cream of vegetable soup, croutons (v)

Chicken liver pate, chutney & toast

Garlic mushrooms toasted sourdough (v)

Prawn cocktail, Marie Rose sauce, granary bread

Large Yorkshire pudding, onion gravy (v)

MAIN COURSES

Slow-braised featherblade of beef, shallot gravy, Yorkshire pudding

Loin of pork, apple sauce & sausage meat stuffing

Chicken supreme, sausage wrapped in bacon, stuffing, white wine & tarragon cream gravy

Vegetarian toad in the hole, rosemary & onion gravy (v)

All served with creamed mashed and roast potatoes, honey roasted carrot and parsnips, cauliflower cheese and braised red cabbage

DESSERTS

Apple pie & vanilla custard

Fruits of the forest knickerbocker glory layered with meringue & ice cream

Strawberry cheesecake, berry compote

Sticky toffee pudding, butterscotch sauce & ice cream

Mini platter of cheese and biscuits