

# SUNDAY LUNCH 2 COURSES FOR £19.45 | £8.45 PER CHILD 3 COURSES FOR £22.95 PER ADULT | £12.45 PER CHILD

### **Starter**

Chef's Homemade Leek and Potato Soup (V, VG, VE, GF) Served with Freshly Baked Bread

Filo Prawns with Sweet Chilli Sauce

**Chicken Liver Pâté** Served with Red Onion Marmalade

Breaded Brie Served with Cranberry Sauce (V)

## Main Course

Roast Topside of Beef Served with Horseradish Sauce Served with a Selection of Seasonal Root Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

**Roast Leg of Lamb with Mint Sauce** Served with a Selection of Seasonal Root Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

**Roast Crown fo Turkey, Stuffing and Cranberry Sauce** Served with a Selection of Seasonal Root Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

> Grilled Cod Served with New Potatoes and Seasonal Vegetables

> > Vegetable Wellington Served with Vegetable Gravy

### **Dessert**

Lemon Tart Served with Raspberry Coulis and Clotted Cream (V)

> **Cheesecake of the Day** Served with Chantilly Cream (V)

Warm Chocolate Brownie Served with Custard or Vanilla Ice Cream

Selection of Cheeses & Crackers Served with Red Onion Chutney

Warm Apple Crumble Served with Custard or Vanilla Ice Cream

Selection of Ice Cream and Sorbets Strawberry, Chocolate and Vanilla

Selection of Cheese, Crackers and Grapes

## Hot Drinks

Tea Selection	£2.25	Mocha	£3.25
Cappuccino	£3.25	Flat White	£3.25
Caffè latte	£3.25	Hot Chocolate	£3.25

All our dishes are made in house and are cooked to order. At busy times there maybe be a delay. Allergens are present in all of our kitchens but where possible we avoid cross contamination. However, if you have severe allergies, please check with a member of staff who will be happy to help.