

EATSER SUNDAY MENU

STARTERS

Soup of the day (V)
Served with ciabatta and butter

Classic Prawn Cocktail
Succulent Atlantic prawns served on a bed of lettuce, topped with marie -rose sauce and accompanied with brown bread and butter

Creamy Garlic Blue Cheese Mushrooms
Sliced mushrooms cooked in a white wine, garlic and cream sauce, served on a slice of garlic ciabatta crumbled with blue cheese

Chicken liver pate
Smoothed liver pate, served with melba toast & chutney

Goats cheese & red onion tart
In a short crust pastry served with a dressed salad garnish.

MAINS

Roast Sirloin of Beef and Yorkshire Pudding
Delicious Roast Sirloin of Beef and Yorkshire Pudding served with roast, new potatoes, root veg mash, green beans & our own stock pot gravy.

Roast Lamb
Delicious Roast Lamb served with roast, new potatoes, root veg mash, green beans & our own stock pot gravy.

Chicken Ballantine
Succulent chicken breast wrapped in Parma Ham, stuffed with Brie smothered with a creamy wild mushroom sauce, served with new potatoes and seasonal vegetables

Salmon Fillet
Grilled salmon Fillet served with crushed new potatoes, seasonal vegetables and parsley sauce

Pea & Spinach Risotto (V)
Creamy Garlic Risotto Rice with pea & spinach topped with Parmesan Cheese and Chopped Parsley

3 courses £22.95

2 courses £17.95

(starter & Mains or Mains & Desserts) served from 12-4pm