

Sunday Lunch (Sample Menu)

Homemade soup of the day £5.00

Fresh mussels in a garlic and white wine sauce £7.50

Chicken liver parfait on toast brioche with fruit chutney £6.50

Tomato and mozzarella salad with balsamic glaze £6.50

Smoked mackerel pate, horseradish cream and toasted bread £6.50

Smoked duck breast with mango salsa and mixed leaves £7.00

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Roast Sirloin of beef with horseradish £14.50

Roast loin of pork with apple sauce 13.50

Roast chicken breast with sage and apricot stuffing £13.50

Homemade Nut Roast £11.50

All of the above served with roast potatoes, Yorkshire pudding and vegetables

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Duck breast, dauphinoise potato, glazed baby carrots and orange sauce £15.50

Wild mushroom and asparagus linguine with parmesan crisp £11.00

Whole grilled plaice with crayfish butter, sauté potatoes, garden peas £14.50

Sea bass served with sauté potatoes, green beans, baby carrots and black olive dressing £14.50

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Creme brulee with berry compote £5.50

Lemon posset with ginger crust £5.50

Homemade tiramisu with Chocolate shavings £5.50

Chocolate brownie with chocolate sauce and vanilla ice cream £5.50

Meringue filled with vanilla cream and berries £5.50

Poached pear in red wine with honeycomb ice cream £5.50

SUNDAY LUNCH PARTY MENU

£23.50 - 2 course and £29.50 - 3 course

Homemade soup of the day

Chicken liver parfait with toasted brioche and red onion jam

Smoked salmon and crayfish roulade with caper berries and cress

*Tomato and buffalo mozzarella salad with basil and pine nuts
and balsamic glaze*

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Roast sirloin of beef with yorkshire pudding

Roast lamb or pork (served alternate weeks)

Homemade nut roast with vegetarian gravy and Yorkshire pudding

Roast chicken breast with sage and apricot stuffing and gravy

Pan fried fillet of sea bass on a bed of seafood linguine with parmesan crisps

*Roasted cod fillet with a herb crust, green beans and new potatoes, with cherry tomato
salsa*

Wild mushroom and asparagus linguine with parmesan crisp

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Warm sticky toffee pudding with fudge sauce and vanilla ice cream

Chocolate and hazelnut tart with fresh vanilla cream

Poached pear in red wine with a honeycomb ice cream

Sherry trifle with vanilla cream and toasted almond flakes

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Tea and coffee

We would appreciate choices one week prior to your party and would ask that parties of 20 and over make their selections from 2 choices of each course. Parties of 40 and above must have a set menu (excluding vegetarians and special diets)