

CARVED SUNDAY LUNCH

MUST BE PRE-ORDERED BY FRIDAY

TO START

Your choice of our daily soups on arrival

THE MEAT

- CHICKEN & PORK -

Whole Roast Chicken 24.95

Toad in the Hole 19.95

Roast Gammon 22.95

- LAMB -

Leg of Lakeland Lamb 29.95

Roast Stuffed Saddle of Lakeland Lamb 31.95

Roast Best End of Lakeland Lamb 33.95

- BEEF -

Roast Sirloin of Lakeland Beef 29.95

Roast Rib of Lakeland Beef 32.95

Roast Fillet of Lakeland Beef 39.95

All the above are served with Yorkshire pudding, honey roast parsnips, garden peas, carrot and swede, cauliflower cheese, creamed mash, roast potatoes cooked in dripping, gravy and accompaniments.

TO FINISH

Your choice of our daily hot and cold desserts

Our Famous Cheese Board Selection

£4.00 supplement per person applies
(based on two guests sharing)



THE LAMPLIGHTER DINING-ROOMS

SUNDAY LUNCH SERVICE

SUNDAY LUNCH AVAILABLE 12NOON TO 5PM ONLY
BOOKING IS ALWAYS ADVISED

At the Lamplighter we feel that the British Sunday lunch is at the very heart of British family life and to which everyone has an emotional connection. It is the time for families and friends to get together and share great food, wine, conversation and memories.

We have produced a menu offering the best cuts of meat that this area has to offer and serve this to you in the traditional style of the "Great British Sunday Lunch" - "Family Style". The pre-ordered cut is then served whole to your table along with the vegetable accompaniments. This ensures everyone gets exactly what they want whether it be well done beef for granny from the end of the sirloin or dad's rare piece from the centre.

You also have the guarantee that the produce is delivered to you fresh and at their optimum.

Bookings must be made by 6pm on Friday at which time you will also have to place your order for the meat to be served to you and your guests. We would ask that a minimum of two guests order each option and if ordering beef or lamb please confirm how you would like this to be cooked.

Please note that guests must arrive for the booked time on the day as the cuts of meat can not be cooked from scratch and therefore timing is essential.

"Most of all there is nostalgic sort of happiness, for this is a Sunday Lunch of the sort people of my age claim to remember from childhood, but which I suspect rarely existed. It is not elegant, it is not inventive, it is so much better than that."

JAY RAYNER - FOOD WRITER

PLATED SUNDAY LUNCH

MAY BE ORDERED ON THE DAY
BOOKING IS ALWAYS ADVISED

Following the exceptional popularity of our critically acclaimed (Reviewed by food writer Jay Rayner) Sunday lunch experience and knowing that not everyone is able to plan in advance we have launched our plated Sunday lunch that does not require you to pre-order.

Available every Sunday, choose from:

Roast Breast of Chicken
£17.95 per person

Ballotine of Lamb
£19.95 per person

Roast Sirloin of Beef
£19.95 per person

**Nut Roast topped with
Goats Cheese**
£16.95 per person

All served with roast potatoes, carrot and swede mash, honey roast parsnips, seasonal greens, cauliflower cheese, rich gravy and last but by no means least our giant Yorkshire puddings cooked a la minute in their own skillet pan.