
SUNDAY LUNCH

MENU



THE HOTEL



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STARTERS

Yorkshire Puddings

Topped with rich onion gravy

Prawn Cocktail

Platter of prawns on a bed of lettuce, cucumber tomato topped with Marie Rose sauce. - £1.00 extra

Garlic Mushrooms

Sauteed button mushrooms finished with a creamy garlic and herb sauce

Waldorf Chicken Salad

Sliced chicken breast & crispy pancetta served on a timbale of Waldorf salad drizzled with a Caesar dressing

Chef's Homemade Soup

Served with a bread roll

Fanned Honeydew Melon

Served with a compote of seasonal berries and iced sorbet

Feta Cheese Salad

Feta cheese, sundried tomatoes, olives & herb croutons with a pesto and balsamic dressing and warm ciabatta

Pate a la Maison

Served with mixed leaf salad, toast & Cumberland sauce

Smoked Haddock Fishcakes

Served with a crisp salad and tartar sauce

MAINS

Freshly Carved Turkey

Served with a Chipolata Sausage wrapped in bacon, sage & onion stuffing with gravy

Slow Roasted Beef

Served with a Yorkshire pudding and gravy

Roasted Loin of Pork

Served with a sage & onion stuffing and apple sauce

Roast Leg of Lamb

Topped with rich gravy

Roast Chicken Breast

Topped with the sauce of the day

Supreme of Salmon

Cooked with dill in a lobster, prawn and mushroom sauce

Chefs Homemade Steak Pie

Topped with shortcrust pastry and finished with gravy

All main courses are served with roast and boiled potatoes and a selection of seasonal vegetables.

DESSERTS

New York Cheesecake

A classic biscuit crumb base with a creamy vanilla topping, served with a fruit coulis and pouring cream

Hot Sweet of the Day

Please ask your server for details

Chocolate Fudge Cake

Rich chocolate sponge layered and covered in chocolate fudge icing served with pouring cream

Tarte Au Citron

Shortcrust Pastry filled with lemon flavoured custard served with pouring cream

Bakewell Tart

Butter pastry case filled with raspberry jam and almond sponge topped with flaked almonds and an apricot glaze served with pouring cream

Traditional Sherry Trifle

Sponge soaked in sherry layered with mixed fruit, strawberry jelly & custard topped with whipped cream and cocoa powder

A Selection of Cheese & Biscuits

A selection of cheeses served with biscuits and real ale chutney

Followed by freshly brewed coffee & mints