



Sunday

MENU

DERWENT RESTAURANT

STARTER

Camembert Wedges
*with mango chutney
and dressed salad.*

Lamb Croquettes
*with sage mayonnaise
Crispy sage and mint
oil.*

Soup of the Day (VEA)
with a warm bread roll.

MAINS

Roasted Picanha of Beef (GF)
*Oven roasted rump cap (carved pink)
with beef fat roast potatoes,
Yorkshire pudding, seasonal vegetables
and red wine jus*

Roast Chicken Breast (GF)
*with beef fat roast potatoes,
Yorkshire pudding, seasonal vegetables
and red wine jus*

Pan-Seared Seabass (GF)
*Crispy skin fillet with lemon herb butter,
buttered leeks, roast roots
and herb crushed new potatoes*

Nut Roast (VE)
*Mixed nuts, herbs and roast vegetables
served with roast potatoes, seasonal greens
and vegetarian gravy*

Extra

Cauliflower Cheese (GF)
(Serving for 2)
Supplement £5.00

DESSERTS

Sticky Toffee Pudding
*with date puree,
butterscotch sauce and
vanilla ice cream*

**Apple and Cinnamon
Crumble**
with custard

Plum Pudding
with custard

2 Courses For £29.50

3 Courses For £36

Served with Tea or Coffee

Available 12-3pm

