

SUNDAY LUNCH

The Restaurant

Tables available at 12:45pm, 1pm & 1:15pm

£20 for 2 courses | £25 for 3 courses

STARTERS

Cream of Vegetable Soup (v)

Served with crispy croutons

Chicken Liver Pâté

With chutney and toasted bread

Garlic Mushrooms on Toasted Sourdough (v)

Sautéed mushrooms in a garlic and herb butter

Prawn Cocktail

Classic prawn cocktail served with Marie Rose sauce and granary bread

Large Yorkshire Pudding (v)

Served with rich onion gravy

MAIN COURSES

Slow Braised Featherblade of Beef

Tender beef served with shallot gravy and a traditional Yorkshire pudding

Loin of Pork

Accompanied by apple sauce and sausage meat stuffing

Chicken Supreme

Sausage wrapped in bacon, with stuffing, white wine & tarragon cream gravy

Salmon Steak

With spinach and a cheddar cheese cream sauce

Spinach & Ricotta Tortellini (v)

Served with a wild mushroom and butternut squash sauce

All main courses are served with creamed mashed and roast potatoes, honey-roasted carrots and parsnips, cauliflower cheese, and braised red cabbage

DESSERTS

Apple pie & vanilla custard

Fruits of the forest knickerbocker glory

Layered with meringue & ice cream

Strawberry cheesecake

With a berry compote

Sticky toffee pudding

Served with butterscotch sauce & ice cream

Mini platter of cheese and biscuits